The Northwestern-Miller

ESTABLISHED IN 1873

Volume 244
Number 1

OCTOBER 10, 1950
In Two Sections—Section One

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The Northwestern Miller

ESTABLISHED IN 1873

A Weekly News Magazine for the Flour Industry
Issued by

The Miller Publishing Co.

Executive, Editorial and Publication Offices at
118 So. 6th St., Minneapolis 2, Minn.
Telephone MAin 0575

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CABLE ADDRESS: "Palmking," Minneapolis, New York, Chicago, Kansas City, London and Toronto.

TELETYPE CALL NUMBERS: Minneapolis, MP 179; Kansas City, KC 295; Chicago, CG 340; New York, NY 1-3452; Washington, D.C., WA 62.

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In the season of 1899, the Sewanee College football team, with a squad of only twelve players, its coach, Luke Lea, a manager and carrying its own barrel of spring water, embarked on a strange gridiron adventure.

That strange adventure began on November 8th when Sewanee took the field against a powerful Texas College team. Sewanee won 12-to-0. On the very next day, Sewanee played a mighty Texas A. & M. team. Again Sewanee won, this time by a lopsided score of 32-to-0.

On the third day of its tour, Sewanee played against an unbeaten Tulane team, and won again. This time, the score was 23-to-0.

And so, Sewanee on three consecutive days, played three football games against three powerful rivals. The fourth day of the trip was Sunday, so there was no game. But on the following day, November 12th, Sewanee played again as it took the field against a strong Louisiana State University team. Once again, Sewanee won. Score, 34-to-0. Then, on the next day, Sewanee licked Mississippi by a 12-to-0 score.

Thus, the Sewanee team played five football games in the space of only six days, won them all, scoring a total of 113 points to none for their opponents. No football team in history performed a more rugged victory-feat than did Sewanee, with a football squad of only twelve players. But even more amazing was the fact that Sewanee was a little college with an enrollment of only eighty-five students.

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GENERAL OFFICES | MINNEAPOLIS • 2 • MINNESOTA

USDA Asks Survey of Bread Costs

BRANNAN URGES COOPERATIVE STUDY WITH BAKING INDUSTRY

Secretary of Agriculture, in Reply to ABA President, Points Out Funds Available Under Research and Marketing Act of 1947

WASHINGTON—The Secretary of Agriculture has asked the baking industry to cooperate with the government in making a survey of cost factors involved in bread production and distribution. The request was contained in a reply from Charles F. Brannan, boss of the U.S. Department of Agriculture, to John T. McCarthy, Jersey Bread Co., Toledo, president of the American Bakers Assn.

The subject of the price of bread and the costs involved in its production, long a favorite of politicians, was brought into the spotlight again late last month when the Bureau of Agricultural Economics of the USDA released an analysis of the retail price of a loaf of bread which implied that the baking industry was taking a greater proportionate share in 1949 than it did in 1947. The analysis was immediately branded as incomplete and misleading by the ABA president in a strong letter to the Secretary of Agriculture.

In his letter of protest, Mr. McCarthy challenged the distortion which was caused by the failure of the government's analysis to show that the difference between the retail price and the ingredient costs was composed of labor charges, wrapping costs, taxes and other overhead items which have increased materially in many instances since 1947.

Funds Available

In his reply to Mr. McCarthy, the Secretary of Agriculture pointed out that funds would be available under provisions of the Research and Marketing Act of 1947 to cover a cooperative venture between USDA and the baking industry in ascertaining the level of such cost components as labor, equipment, wrapping and other overhead items as part of the retail price of bread.

While there is an inference of the olive branch in Mr. Brannan's reply to Mr. McCarthy, it is nowise as frank a statement as that made by President Truman to the Marine Corps following his letter which was so widely criticized in Marine circles.

Mr. Brannan noted the objections the ABA chief made to the USDA report regarding the omission of labor and other cost factors which occur after the ingredients are assembled at the bakery for preparation into the finished product. However, he dismissed this criticism of the report by saying that these reports have been issued for many years and that it is generally recognized that the omissions Mr. McCarthy noted are always included in any analysis of costs.

Profit Trends Cited

After this gesture, however, the Secretary digressed to cite recent federal reports of profits in food industries which showed that in the bakery field profits per sales dollar and on the basis of capital investment are somewhat larger than in other food processing operations. He pointed out, however, that profit trends in the baking industry, which were "heading upwards in 1949 appear to have receded somewhat in first showings for 1950."

Baking industry observers view the Secretary's letter as a cautious admission that his editors of the BAE Marketing and Transportation situation challenged by Mr. McCarthy, erred when they failed to disclose all of the facts involved in the retail cost of bread. He now openly asks the baking industry "to assist" him by cooperating with the use of federal funds to ascertain just what the cost factors in the baking industry are.

In regard to this invitation baking industry representatives here decline to comment on the attitude of the industry pending a study of the Brannan letter by ABA executives. They agree that many cost components of the industry are widely known throughout the industry and could not be classed as trade secrets. It would appear that before the industry could accept an invitation to join USDA in any broad cost study of the baking industry it probably would be necessary to define the scope and the composition of the group which would undertake the investigation.

One trade observer said that he was certain that Mr. McCarthy felt very strongly in connection with the omissions in the BAE report concerning bakers' margins of profit and that he would not have replied as he did if he were not absolutely certain that under any fair test bakery profits would not be found to be other than reasonable.

—GRAIN IN THE STAFF OF LIFE—

Harvest Delay Causes Further Durum Losses

MINNEAPOLIS—Recent wet, cold weather has held up harvesting much of the durum crop in northern North Dakota and Minnesota, and considerable further losses are expected, particularly in quality.

Some observers estimate that about 50% of the crop is in the swath or standing in the area, which normally would account for about one third of all durum production. About 8 to 10 million bushels are said to be affected.

Spring bread wheat production is not affected to the same extent in relation to the total crop, but a considerable acreage in North Dakota and Montana also remains to be harvested.

Even where it is possible to get into the fields, time available for threshing is limited to about four hours a day because of extreme dampness at this time of the year.

Canadian Flour Export Outlook Best in Months

VANCOUVER—The volume of export business which Canadian mills are currently working on is the largest in some months. While there is still considerable uncertainty about the outcome of some of the negotiations, the confirmed business is still very substantial with prospects of further orders shortly.

The Ceylon government of Colombo has asked Canadian mills for revised prices based on the International Wheat Agreement. The freeing of the Canadian dollar has meant a change in prices to Ceylon, but on the other hand it is rumored that Ceylon is looking for larger quantities than those originally considered, namely 5,000 tons a month for October, November and December plus certain quantities of millfeed.

There are also reports current in the trade that the U.K. flour buying program in Canada may be stepped up considerably. The original business was for 30,000 tons, of which 10,000 tons was to move from here this month. Now it is reported that negotiations may soon be under way for a substantial additional tonnage. The possibility of this additional business is giving Canadian millers some concern about arranging shipments.

The situation with regard to the Philippine Islands is still clouded. Latest reports indicate that credits have been arranged for 1 million sacks from North America, of which Canadian mills would get about half. It had been considered that this business constituted the regular September import quota and included the August quota which had been passed up. Now it appears that the current Manila buying is a special quota set up by the government buying agency to replenish diminishing stocks and there is a good possibility that a further order covering the regular September quota may be anticipated in the next week or so, always providing that the necessary credits can be arranged.

—GRAIN IN THE STAFF OF LIFE—

Frosts Move Into Corn Belt; 37% of Iowa Crop Vulnerable

Freezing weather moved in on the corn crop last week, and predictions of considerable soft corn this year appeared to be proving correct. However, frosts were not general, and much of the crop made favorable progress during good drying weather.

About 63% of the Iowa crop was well dented and hard by the end of September, the weekly state bulletin reports, indicating that about 37% of the crop was vulnerable to the recent frosts. Most of the fields show effects of the frost in the killing of the leaves, but the supply of sap in the stalk will continue to feed and develop some of the immature ears.

In Nebraska, the state report says, about 80% of the corn was beyond frost damage. In the remaining 20% the stage of maturity varies greatly.

Minnesota's corn advanced to maturity in generally frost-free weather last week, although freezing temperatures were received later. About two thirds of the crop was safe from crop damage at the end of September.

Corn matured slowly in South Dakota, with at least half of the acreage intended for grain beyond serious danger from frost by Sept. 29. Freezing temperatures across the state Oct. 2 stopped growth in most areas, however.

Meanwhile, soybean harvesting was delayed by wet weather in some main producing areas but was progressing satisfactorily in others.

Little change in the outlook for corn production was noted in last week's estimate of James E. Bennett & Co. C. M. Galvin, crop statistician, forecast a crop of 3,122 million bushels, about 58 million bushels less than was forecast a month ago. The government in September forecast a crop of 3,163 million bushels.

The Chicago & North Western Railway held to its earlier pessimistic estimate of 2,750 million bushels.

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ARBA Plans 1951 Convention in Pittsburgh

CHICAGO—The 1951 convention of the Associated Retail Bakers of America will be held May 6-8 at the William Penn Hotel in Pittsburgh.

The announcement was made by Albert E. Wiehn, Wiehn's Bakery, Cleveland, chairman of the board of ARBA, after the directors had indicated their acceptance of the invitation issued by Gus Maseizik, president of the Retail Master Bakers Association of Western Pennsylvania.

Mr. Wiehn also announced that Paul Baker, Jenny Lee Bakery, McKees Rock, Pa., will be general chairman of the 1951 meeting.

There will be no exhibition held in connection with the convention, Mr. Wiehn said.

To Study Wheat Export Prospects

USDA CONFERENCES FOLLOW MNF BID FOR SUBSIDY HIKE

Officials to Determine Amount of Wheat Which Will Definitely Be Exported—Response to MNF Appeal Expected to Be Prepared After Conferences

By JOHN CIFFERLY

Washington Correspondent of The Northwestern Miller

WASHINGTON—U.S. Department of Agriculture officials at the operating level this week will start a series of conferences with Economic Cooperation Administration officials and others to determine the volume of U.S. wheat exports which appear certain during this International Wheat Agreement crop year.

The conferences follow a recent Millers National Federation appeal to USDA for an upward adjustment in wheat export subsidies. (The Northwestern Miller, Oct. 3, page 16.)

The purpose of these conferences is to determine the amount of wheat which will definitely move under ECA financing, the volume of other assured exports such as the Japanese requirement and other business which might develop from India outside IWA terms.

USDA officials say that in most areas now the USDA subsidy under IWA is at its maximum in competition with Canada but that there may be some small adjustments available for other areas.

Called "Penny Pinching"

In some respects, the USDA subsidy policy might be termed "penny pinching" when it becomes known that its decision on the MNF committee appeal will be based on certain exports and that it will only increase the subsidy rate to the extent that it will be necessary to maintain the wheat and flour export movement somewhere in line with the IWA U.S. quota. USDA is willing to accept ECA financial aid since it does not drain Commodity Credit Corp. financial resources, but when it becomes a matter of digging down into its own purse to expedite U.S. flour sales in competition, USDA is slow to reach for the check.

Government officials say that it will not be earlier than the end of this week before the export forecasts of all interested agencies can be reconciled, which probably means that a response to the MNF committee appeal and recommendations can then be prepared.

The request for a subsidy increase was made by the MNF's committee on agriculture. The committee presented USDA officials with an analysis derived from government reports which showed that this country's IWA subsidy policy is not meeting export market requirements and that, in markets outside IWA coverage, the Canadian Class 2 wheat price is driving U.S. wheat flour out of the flour markets. D. A. Stevens, vice president of General Mills, Inc., Minneapolis, is chairman of the committee.

BREAD IN THE STAFF OF LIFE

D. L. INGRAM RESIGNS AS MIDWEST'S CHENEY HEAD

CHENEY, KANSAS—D. L. Ingram has resigned as Cheney manager for the Midwest Grain Co., and has taken a position with the Schreiber Mills, St. Joseph, Mo. He will travel for the company over southwestern Kansas. He plans to live in Hutchinson.

The new manager at Cheney for the Midwest Grain Co. is Wayne Pipkin of St. John, Kansas, who was with Midwest there until the Hutchinson firm sold its St. John elevator recently.

C. A. Jordan Appointed General Manager of Consolidated Firm

KANSAS CITY—Cecil A. Jordan will be general manager of the Consolidated Flour Mills Co., Wichita, it was announced following the sale of the capital stock of the company to the Rodney milling Co. of Kansas City. The Consolidated firm will continue to be operated as a separate entity.

Henry L. Sumpter has been appointed sales manager of the company. Mr. Jordan has been vice president and treasurer of the milling firm for some time and Mr. Sumpter also has served the company in sales direction for a number of years. Other executive personnel of the company will remain unchanged.

The sale marks the retirement from the company of Fred F. Burns, who was one of the founders of the milling firm in 1918 and who served as its president since its inception. Mr. Burns disposed of his holdings in the company, as did all other stockholders. His son, Ewing I. Burns, who has been vice president and sales manager, also is severing his connection with the company.

Stockholders are reported to have received approximately $2 million for the common stock of the company. There is no outstanding preferred stock, nor bonded indebtedness.

The Consolidated Flour Mills Co. operates mills at Winfield, Newton and Kingman, Kansas, with a combined capacity of 7,200 sacks daily and grain storage capacity of 1,088,800 bu. at mills, 1 million bushels at a terminal elevator in Wichita and about 500,000 bu. in 13 country elevators. It is planned to expand the Wichita terminal by an additional 500,000 bu.

The additions enlarge the facilities of the Rodney group of mills to make them eighth in total milling capacity in the nation, controlling an over-all capacity of approximately 34,500 sacks and elevator storage of about 9,750,000 bu.

The Consolidated Flour Mills Co. was organized in 1918 as a merger of three Kansas mills and maintained its headquarters in Hutchinson for about 10 years before moving offices to Wichita. The nucleus of the firm was the Hutchinson Flour Mills Co. which had its start in 1886.

The Rodney Milling Co. was organized in Kansas City in 1920, with a flour mill of 2,000 sacks daily capacity, representing a merger of interests of John Rodney, who had milling properties in Kansas and Missouri, and Bresky Bros., of Boston, who had established the Kansas City mill in 1919 as the Seaboard Milling Co. Full ownership of the company was taken over by the Bresky interests in 1928.

BREAD IN THE STAFF OF LIFE

NAMED BY SOO LINE

MINNEAPOLIS — At a recent meeting of the board of directors of the Minneapolis, St. Paul & Sault Ste. Marie Railroad Co., J. D. Bond was elected secretary and assistant to the president. Mr. Bond replaces J. C. Peterson, resigned, as secretary.

BREAD IN THE STAFF OF LIFE

TRADE, PMA TO DISCUSS UNIFORM STORAGE PACT

MINNEAPOLIS—A conference will be held in Minneapolis Oct. 31-Nov. 1 between the grain trade and government officials to review the provisions of the uniform storage agreement.

Production and Marketing Administration and Commodity Credit Corp. officials will have their own meeting Oct. 30 to get comment from all regions. CCC men in Washington last week said they have no specific proposals to make.

When the storage agreement was completed last spring, it was agreed that a late fall meeting would be scheduled to check on the operation of the contract. Representatives of country elevator groups have announced plans to attend the meeting, which will be held at the Hotel Nicollet. The meeting will be open to all persons interested.

The trade is expected to advance various proposals. The principal suggestion will be for a much earlier take-over date on wheat so as to use boxcars to better advantage, but with the producer having some right to any increase in value that might occur between the earlier take-over date and the present date. One area is expected to protest the government interpretation of applicability of storage amounts, prepaid by the farmer, on amounts to be paid by CCC after take-over date. There also may be some discussion of the special bean storage agreement.

BAKERS CLUB OF CHICAGO TO INSTALL TICKER

CHICAGO—The Bakers Club of Chicago will inaugurate a new service for its members. A market ticker will be installed in its clubrooms in the Sherman Hotel, which make available to its members market quotations on commodities and grains.

Dr. Alan Valentine Appointed Head of Stabilization Board

WASHINGTON—Dr. Alan Valentine, former president of Rochester (N.Y.) University, has been appointed economic stabilizer by President Truman. Dr. Valentine is 50 years old.

This is the chief post under the Defense Production Act of 1950 and is independent of the National Security and Resources Board, headed by W. Stuart Symington, but under whose supervision will be a price administrator and wage stabilization chief, both of whom are yet to be appointed.

Dr. Valentine has an unbroken and long record in collegiate circles and currently holds directorships in two corporations. He also is listed as having headed a committee of Democrats for Willkie in the 1940 presidential campaign.

It is significant that Dr. Valentine comes from the Genesee, N.Y., county environment, the home of Mr. Symington, who is also a son-in-law of a retiring Republican patriarch, Rep. James W. Wadsworth. The home proximity of the Symington-Wadsworth-Valentine triumverate indicates the influence of Mr. Symington in administration circles and forecasts harmonious operations between the economic stabilizer and the NSRB chairman.

Dr. Valentine is currently registered as a Republican in New York state politics.

BREAD IN THE STAFF OF LIFE

GEORGE MILLER LEAVES FMA POST FOR SERVICE

KANSAS CITY—George Miller, in charge of millfeed sales for Flour Mills of America, Inc., Kansas City, has been ordered to report for army duty. Mr. Miller, who was a sergeant in the Signal Corps inactive reserve, will report to Ft. Sheridan, Ill., on Oct. 15.

BREAD IN THE STAFF OF LIFE

NBSHA Meeting Set for Colorado Springs Oct. 29-Nov. 2

CHICAGO—In keeping with the established policy of alternating convention locations, the National Bakers Supply House Assn. will meet in the western section this year, with the Broadmoor Hotel in Colorado Springs as headquarters for the dates of the meeting, Oct. 29-Nov. 2. John P. Garrow, Chapman & Smith Co., past president, is the general convention chairman with Ted Kunde, the Western Bakers Supply Co., and George Klimes, Hunter-Quest & Co., Inc., assisting as co-chairman. The convention theme is "We Can—We Must—SELL More in '51."

Complete information on the NBSHA meeting may be obtained from managing director Waneta Blout, NBSHA, 64 E. Lake St., Chicago 1.

R. C. Woodworth Named Minneapolis Exchange President

MINNEAPOLIS — R. C. Woodworth, vice president of Cargill, Inc., has been elected president of the Minneapolis Grain Exchange. Mr. Woodworth, who will be the 57th president of the 69-year-old exchange, will take office Oct. 16, the start of the new official year.

Officers for 1950-51 were elected by exchange members by mail ballot. There were no contests.

Mr. Woodworth, who moves up from the position of first vice president, succeeds J. A. Bolton, president of the Atwood-Larson Co.

A. G. Heisburg of the Hiawatha Grain Co. automatically becomes first vice president after being elected second vice president in 1949.

Frank H. Higgins of the Frank H. Higgins Co. was elected second vice president for the coming year. He has been senior director during 1949-50.

E. E. Quinn, vice president of the Benson-Quinn Co., was named a new director.

Reelected directors were Percy B. Hicks, vice president of the International Milling Co.; H. I. McMillan, president of the Osborne-McMillan Elevator Co., and Philip S. Duff, vice president of the Archer-Daniels-Midland Co.

Holdover directors are Ben C. McCabe of McCabe Bros. Co., who becomes senior director; A. M. Howard; J. F. Mullin of Leval & Co., Inc.; R. G. Cargill of the Victoria Elevator Co.; G. W. P. Heffelfinger of F. H. Peavey & Co., and Allan Q. Moore of Pillsbury Mills, Inc.

R. C. Woodworth

Reelected to the board of arbitration were D. E. Fraser of the Cereal Grading Co., representing the buying interests, and C. H. McCarthy of McCarthy Bros. Co., representing the selling interests.

M. R. Walsh of the Walsh Grain Co. was elected to the board of appeals, representing the buying interests, and E. L. Doherty, representing the futures interests, was reelected.

COTTON GOODS INDEX 24.89

Bemis Bro. Bag Co.'s cotton goods index, a composite figure reflecting wholesale price of principal cotton cloth used in bag making expressed in cents a yard of cloth, is 24.89, compared with 17.04 a year ago. The Bemis composite figure reflecting duty paid for early shipments from Calcutta of lightweight and heavyweight burlaps expressed in cents a pound of cloth is 25.25 compared with 27.09 a year ago. The current index is based on Calcutta ceiling prices plus a permitted 5% commission.

OLIN PURCHASE ANNOUNCED

NEW YORK—Olin Industries, Inc., has purchased a substantial interest in the Harwid Co., Cambridge, Mass., manufacturer of polyethylene film, it has been announced. Olin's interest in polyethylene film will complement its sale of cellophane. Olin's plant for the production of cellophane is now being constructed at the Ecusta Paper Corp., subsidiary of Olin Industries, at Pisgah Forest in North Carolina.

Sawyer Biscuit Co. Plans to Build $5 Million Plant

CHICAGO — The Sawyer Biscuit Co. division of the United Biscuit Corporation of America will erect a large and modern cookie and cracker plant in Melrose Park, a suburb of Chicago, according to an announcement by K. F. McLellan, president of United Biscuit.

It will be a $5 million project and the building will be 1,400 ft. long and have 12 acres of floor space. The plant will be located at the northeast corner of North and 25th Aves. in the suburb, on a 25-acre tract. The building is expected to be completed by the end of next year, but actual operation is not planned until the summer of 1952, when the Sawyer Biscuit Co. will celebrate its 50th anniversary.

The present Sawyer plant is located at 1041 W. Harrison St., Chicago. The new plant will be twice as large as the present one.

GRAIN STORAGE ADDITION PLANNED BY ARNOLD FIRM

STERLING, KANSAS—The Arnold Milling Co. will build a 500,000-bu. addition to its grain elevator at Sterling, Jack H. Rathbone, president of the milling firm, announced this week. This will double the storage capacity of the company, and provide space for about 150 days' milling requirements.

The construction work will start immediately and it is expected that the work will be completed by the end of the year. Chalmers & Borton of Hutchinson have the construction contract.

The storage tanks will be of concrete. There is no headhouse addition planned since the present facilities are adequate to take care of the additional storage space.

The elevator addition is part of a general program of improvement of properties that has been under way at the Arnold Milling Co. for several years. Other recent additions to the company's facilities have included an enlargement of capacity, a bulk flour storage installation and automatic packing and belt conveyors for more efficient loading of cars.

The mill building, constructed of reinforced concrete, was built in 1922. The headhouse was built in 1929 and the tanks in 1940.

JUNIOR WHEAT KINGS—Jimmie Weatherford (left) of Sherman County, Texas, was crowned Texas 4-H Wheat King for 1950 at the Tri-State Fair at Amarillo Sept. 23. Jimmie's father, C. A. Weatherford (center) was the adult wheat champion of the Tri-State area, and is shown holding the silver serving dish presented by Pillsbury Mills, Inc., and the large trophy presented by Tex-O-Kan Flour Mills. The young man on the right in the picture is Denville Moore of Crosbyton, who was crowned Texas Future Farmers of America Wheat King for 1950. The two young men won trophies, checks for $50 each, and educational trips to study marketing and processing of wheat, all awarded by the Texas-Oklahoma Wheat Improvement Assn. The Weatherfords exhibited samples of Cheyenne wheat and Mr. Moore exhibited a sample of Comanche. Championship honors were determined by milling and baking tests, conducted by the Duty Technical Laboratories, Kansas City, and the products control laboratory of the Harvest Queen Mill & Elevator Co., Plainview, as well as by the physical tests of the grain submitted. The grand total value of all awards distributed among 20 winners in the wheat show was $1,800, according to Keats E. Sodes, director of the wheat improvement organization.

Cold, Wet Weather Holds Up Harvesting in Western Canada

WINNIPEG — Continued unfavorable weather is still aggravating the fears of some western Canada farmers that their 1950 crops may have to lie in swath all winter. Some standing crops may not be cut. This is particularly true in the Red River Valley, between Winnipeg and the international boundary.

Harvesting operations were resumed in all sections of western Canada the past week, following rains and snow experienced on the last week end of September, only to be interrupted again in scattered sections last week end with additional rain and snow. There seems to be little doubt that Alberta and Saskatchewan farmers will get their crop in before winter settles.

Farmers in Manitoba who are threshing from the stook are making better progress than those with the grain swathed. Due to the excessive amount of moisture, the harvesting day is limited to a few hours of work.

In the Red River Valley the soil is saturated, and water even lies in the fields with standing crops. The prospect for high temperatures and drying weather is not bright. The waterlogged soil will not permit the operation of heavy equipment, and only exceptional drying weather or heavy frosts, freezing the ground sufficiently to carry the equipment, will permit the completion of harvesting this year.

Inspection returns continue to show disappointing grades, and it is becoming more apparent that there is likely to be insufficient durum wheat to meet the normal demand. As a result, the Canadian Wheat Board has lifted the delivery quota restrictions.

High grade milling oats may be at a premium, as present indications point to a scarcity of high grade millable oats. Malting barley will also be at a premium. Much of the barley crop was also hit by frost and to what extent the freezing temperatures affected the germination qualities of the grain, has not been determined.

The North-West Line Elevators, and other interests, are stressing the importance of farmers obtaining their seed early, particularly in view of frost damaging grain that they originally intended to keep for seed.

TRAVEL TO ABA MEETING PLANNED FROM K.C.

KANSAS CITY — The Midwest Bakers Allied Club has announced a transportation schedule for the American Bakers Assn. convention in Chicago Oct. 13-18. Miss Ruth Ann Smith, manager, disclosed that a block of seats is being held on Oct. 13 and Oct. 14 on Trans World Airlines planes leaving Kansas City. The air schedule is as follows:

Flight 350	Departing K. C.	8:40 a.m.
	Arriving Chicago	10:40 a.m.
Flight 354	Departing K. C.	4:15 p.m.
	Arriving Chicago	6:10 p.m.

Rail transportation has been arranged on the Santa Fe Kansas City Chief leaving Kansas City at 10 p.m. Oct. 12 and also Oct. 13. Arrival time in Chicago is 7:45 a.m. the following mornings. Those wishing to book accommodations should apply to the club headquarters at the Hotel President in Kansas City immediately, Miss Smith said.

CCC Grain Holdings a Market Factor

ANALYSTS CONSIDER PROBABLE EFFECT ON PRICE CEILINGS

Imposition of Maximum Prices on Farm Commodities Would Drive Price Level Upwards, Dislocating Ratio Between Commodities, Economists State

By JOHN CIPPERLY
Washington Correspondent of The Northwestern Miller

WASHINGTON—The most recent report of the Commodity Credit Corp., disclosing its inventory and loan accounts, shows that the federal agency continues as the dominant factor in grain markets, particularly since its domestic sales price policy withholds these stocks from the market.

Holdings of CCC grains become increasingly important market factors as the crop year wanes. This pressure probably will be felt particularly in corn as the free market supply shrinks.

The CCC report discloses that it holds, either under loan or in inventory, more than 700 million bushels of corn and almost 400 million bushels of wheat. The corn loan account will be expanded as the corn crop moves to market and reliable grain market analysts believe that by the end of 1951 corn crop year, virtually all of the carryover will be in the hands of CCC, but somewhat reduced from the carryover at the end of the present corn crop year.

A study of the CCC grain stocks report, as well as a review of its other commodity holdings, becomes more important at this time when there are repeated rumors of price ceilings.

Current grain and other food commodity price levels indicate no need for price ceilings in this field. The Defense Production Act of 1950, however, stipulates that when price ceilings are placed on a substantial segment of the entire economy, ceilings must be placed on the whole economy, including wage stabilization.

Since steel, with its great part in the internal economy, might be construed as a substantial segment under the provisions of the Defense Act, it might become necessary to bring the entire nation's economy under price ceilings if controls on steel were invoked.

Experts who recall the experiences of OPA feel that if price controls were established, they would be immediately inflationary in that they would drive prices on agricultural commodities to the imposed ceilings.

A run-up of this nature would have a marked effect on the commodity index and probably would boost the parity index immediately. If that happened, there would probably be a need of adjustments of the first imposed ceiling price.

Such considerations as these make the CCC inventory and loan stocks an important matter. In regard to grains under loan, it is clear that present loans represent prices under any ceiling which would be ordered. This might indicate that these grains would be taken out from loan and sold in the open market if price ceilings induced a price ceiling selling price psychology in the minds of producers.

On the other hand, the backlogs of CCC stocks are currently inventory items which are now priced under provisions of the Farm Act of 1949 requiring that they be sold at not less than the support price for the commodity plus 5% plus reasonable carrying charges. Unless CCC took an arbitrary view of the term "reasonable carrying charges," it is seen that stocks would under the farm law be priced at levels higher than the minimum price ceiling requirements of the Defense Act.

Under price ceilings USDA would have to reconstrue its definition of "reasonable carrying charges," now approximately 1¢ a month on the basic grain crops of wheat and corn, or hold them off the market since they would on the basis of current USDA domestic price policy be over any minimum ceilings that might be imposed.

USDA officials say that they have not given any consideration to the apparent conflict between the domestic sales price mandate of the farm law and the Defense Production Act.

Nevertheless, the following table of inventory and loan account commodities held by CCC deserves careful attention in view of the conflicts in major policy as enumerated above.

Amounts and value of commodities covered by CCC loans as of Aug. 31, 1950:

Corn, bu.	281,837,248*	$514,841,768
Wheat, bu.	77,532,276†	164,797,814
Tobacco, lb.	304,898,933	172,294,357
Other		48,138,347
Total		$900,072,418

(Included under "Other" above were loans on flaxseed, peanuts, soybeans, hay and pasture and winter cover crop seeds, barley, dry edible beans and peas, grain sorghums, oats, rice, rye, rosin, upland cotton, American-Egyptian cotton, and cottonseed. In this group, the largest amount of loans on any one commodity was $28,492,527 on upland cotton.)

*Includes, in addition to 288,358,908 bu. 1948 crop corn, 109,043,231 bu. resealed 1948-crop corn, and 4,334,818 bu. 1949-crop corn in process of liquidation.

†Includes, in addition to 18,387,434 bu. 1949-crop wheat, 1,858,271 bu. resealed 1948 and 1949-crop wheat, and 11,388,475 bu. 1948 and 1949-crop wheat in process of liquidation or resealing.

Amounts and value of commodities in the inventory of CCC as of Aug. 31, 1950:

Wheat, bu.	317,383,209	$ 747,391,029
Corn, bu.	339,837,336	595,472,149
Cotton, bales	2,175,817	375,078,930
Linseed oil, lb.	489,888,371	142,487,088
Butter, lb.	131,137,864	117,237,926
Dried eggs, lb.	101,918,263	116,741,843
Grain sorgh., cwt.	35,130,088	82,808,064
Dry edible beans, cwt.	8,401,906	66,748,793
Flaxseed, bu.	13,823,569	62,489,148
Dried milk, lb.	321,228,163	52,515,182
Barley, bu.	31,549,881	45,876,308
Cheese, lb.	104,283,487	24,853,396
Rosin, lb.	213,137,487	23,318,598
Other		31,847,091
Total		$2,437,745,063

"Other" items in inventory included American-Egyptian cotton, wool, cottonseed, cotton linters, cottonseed oil, cottonseed oil meal, soybeans, turkeys, potato starch, dry edible peas, oats, rice, rye, hay and pasture seeds, winter cover crop seeds, tobacco and turpentine, the largest of which was oats with a cost value of $10,892,417.

Feed Control Officials Modify Definition of Grain Screenings

WASHINGTON — The executive committee of the Association of American Feed Control Officials proposed a tentative definition of grain screenings and did not concur with a recommendation of the investigator for wheat products that the fiber limitation of wheat gray shorts be raised from 6 to 6.5%.

The association held its 40th annual convention at the Shoreham Hotel Oct. 4-5.

Other decisions of the executive committee affecting wheat flour mill by-products included doing away with Regulation 9 pertaining to the label declaration regarding screenings. This requirement stated: "When any proportion whatever of screenings is used in a mixture, the label must state specifically the source and condition of each and every kind of screenings so used. Indefinite names such as 'grain screenings,' 'miscellaneous seeds,' 'field seeds,' will not be accepted as proper designations."

The second paragraph of Regulation 9 regarding label requirements for screenings was retained and shall appear as a footnote on the label. The second paragraph as amended, states: "Screening must not contain any seed or other product injurious to animals, and must be ground fine enough in all cases to destroy the viability of the seeds contained therein. Manufacturers are warned that screenings must not contain a sufficient proportion of mustard seed to be injurious or fatal."

Proposed Screenings Definition

The tentative definition for screenings as proposed by the executive committee follows:

"No. 1 Grain Screenings shall consist of 35% or more of grain (light kernels and broken grain) including wild buckwheat and not more than 20% wild oats. It shall contain not more than 14% fiber or more than 6.5% ash. If it bears a name descriptive of its kind or origin, it shall correspond thereto. It shall be labeled as 'No. 1 Grain Screenings (light and broken grains, hulls, chaff, weed seeds, sand and dirt).'"

The executive committee also moved the adoption, as tentative, of the following definition for seed screenings: "Seed Screenings shall consist of 35% or more of agricultural seeds (light or broken) other than grains. It shall consist of not more than 14% of fiber or more than 6.5% ash. If it bears a name descriptive of its kind or origin, it shall correspond thereto. It shall be labeled as 'Seed Screenings (light or broken seeds, hulls, chaff, weed seeds, sand and dirt)'."

The following tentative definition was proposed for refuse screenings: "Refuse screenings is screenings excluded from the preceding grades because of the high content of other materials such as weed seeds, hulls, chaff, sand and dirt. It shall be labeled 'Refuse Screenings (less than 35% of grains or other agricultural seeds and more than 65% combined of weed seeds, hulls, chaff, sand and dirt)'."

At the opening of the main convention Oct. 4, L. E. Bopst, College Park, Md., secretary-treasurer of the AAFCO, reported on the business affairs of the organization. Bruce Poundstone, Lexington, Ky., president, stressed cooperation between feed control officials and feed manufacturers. He suggested more frequent meetings of officials, and that each state should give consideration to problems of neighboring states.

In accordance with the custom of many years, a featured speaker at the opening session was the chairman of the board of directors of the American Feed Manufacturers Assn., T. W. Staley, Staley Milling Co., Kansas City. Mr. Staley pointed out that both the feed manufacturing industry and the feed control officials must work with the common objective of meeting the best interest of the feeder, and that cooperation between the two to meet this objective is imperative.

Mr. Staley told the control officials that their association by its diligent and sound work enabled the feed industry to make more rapid advances than otherwise could have been attained.

The new president of the association, elected at the final session, is M. P. Etheredge of Mississippi. He succeeds Bruce Poundstone, Kentucky. F. W. Quackenbush of Indiana was elected vice president and L. E. Bopst, Maryland, was reelected secretary-treasurer. S. B. Randle was placed on the executive committee, succeeding J. J. Taylor.

MERCK PLANS ADDITION FOR ANTIBIOTIC DRUGS

RAHWAY, N.J. — Merck & Co., manufacturing chemists, announced recently that facilities for antibiotic drug production now being installed at its Cherokee plant near Danville, Pa., will include one of the largest fermentation units in the country. The installation will include four major buildings and several smaller structures. The company expects the project, costing several million dollars, to be completed next spring.

MINNESOTA OPERATIVES TO HEAR H. S. CROSBY

MINNEAPOLIS—Henry S. Crosby, vice president and director of plant engineering for General Mills, Inc., will describe European flour mills and flour milling machinery at a meeting of District 4, Association of Operative Millers Oct. 14. The meeting will be held at Hotel Nicollet and will be preceded by a luncheon at 12:15.

Other speakers on the program include C. R. Veeck, Eagle Roller Mill Co., New Ulm, Minn., vice president of the national association, and R. K. Durham, director of the department of quality control, Pillsbury Mills, Inc.

Yugoslavia Seeks Wheat, Possibly Flour, in U.S.

LONDON—The Yugoslavian government, according to reports circulating in European trade circles, has opened negotiations for the importation of considerable quantities of American grain.

In an effort to compensate for the losses resulting from the drouth last summer, the government has already cut the bread ration by 10% and has prohibited the export of grain of all types. The harvest, described as the worst since the war, resulted in the loss of one third of the expected wheat crop and 60% of the corn crop.

Bread is a staple article of the diet in the country because meat and fats are extremely scarce. The situation, already serious, will mean a total lack of grain supplies by February, 1951, unless imports can be arranged. Enquiries are also being made in other exporting countries.

Precluding the immediate closure of a deal, however, is the shortage of foreign currency and unless dollar credits can be made available there is little hope of the government being able to finance purchases.

Might Consider Gift

The suggestion has been made that the U.S. government might be willing to make a gift of food supplies accumulated under the price support program, the necessity to retain Yugoslavia's political allegiance to the West being quoted as an incentive. One of the main reasons accounting for the government's difficulties, it is understood, is the breakaway from Communist domination under the Russian-controlled Cominform.

Following internal collapse, a not unlikely contingency in the event of a shortage of basic foods, it is suggested that the present government would have no alternative to coming to an agreement with Russia and the satellite countries. This, it is suggested, would be a political disaster for the western democracies.

Withhold Grains

Complicating the problem is the attitude of the peasants to the present regime. The food producers have been successful in withholding from the officials a considerable portion of the crops.

The rate of flour extraction in Yugoslavia is currently 70% though it varies from district to district. It is conceivable that within the next few feeks the situation will be desperate and the government may have to take some flour as part of its grain importation program in order to insure speedy alleviation of the distress.

COLOMBIA ESTABLISHES NEW QUOTAS ON IMPORTS

WASHINGTON—The U.S. Department of Commerce announced that new import quotas for wheat and special purpose flours have been established by the Colombian government.

The resolution relating to wheat provides for total imports of 15,500 metric tons, of which 9,500 tons are assigned to the Federation of Flour Mills and 6,000 tons to the National Milling Assn. The new quotas bring the total of Colombia's wheat imports, actual and authorized, to about 57,000 metric tons since January.

These imports, which compare with totals of about 7,000 metric tons in 1949 and 26,000 tons in 1948, reflect the shortage of wheat in Colombia as a result of the failure of this year's wheat crop. In addition to the imports of wheat, about 8,000 tons of bread flour have been imported since Jan. 1.

Quotas for imports of special-purpose flour for the manufacture of crackers and spaghetti were set at 3,641 metric tons for the second half of 1950, a quota identical with that fixed for this type of flour for the first half of the year.

Edward J. Grimes Retires as Cargill Vice Chairman

MINNEAPOLIS — Edward J. Grimes, a veteran of 46 years in the grain business, has retired from his position as vice chairman of the board of Cargill, Inc.

Mr. Grimes, who joined Cargill in 1904, will remain as a director and a member of important committees, however.

He started with the company in 1904 as a stenographer and traffic clerk at Green Bay, Wis. Ten years later he was named vice president of the Cargill Elevator Co. Mr. Grimes became a director of Cargill in 1924. He served as vice president in charge of public relations, traffic and communications for many years before being named vice chairman of the board of directors in 1949.

Mr. Grimes, who is serving his second term as president of the Minneapolis Chamber of Commerce, expects to devote more of his time now to that organization. He also is a director of the Chamber of Commerce of the U.S. and a member of the national organization's committees on policy and U. S. and Canadian relations.

He is a former president of the Minneapolis Grain Exchange and of the Minneapolis Traffic Assn. He was chairman of the Northwest Grain Storage Committee during World War II, and he served as head of the foreign trade policy advisory committee of the U.S. Department of Agriculture.

Mr. Grimes is a native of La Crosse, Wis.

Edward J. Grimes

Douglas Chemical Moves Into New Plant

KANSAS CITY—To handle its increased business, the Douglas Chemical & Supply Co., Kansas City, has enlarged its facilities by moving to a new plant at 16th and Howell, North Kansas City, Mo.

The new building will provide 38,000 sq. ft. of floor space. Beside the building, the Douglas firm is constructing a modern tank "farm" where raw materials in tank carloads can be received and stored. The plant also will be completely equipped with new mixing, packaging and bottling machinery. It will handle 7,000 doz. pints per eight-hour day and also can do powder packaging in 2 oz. to 100 lb. sizes.

The Douglas Chemical & Supply Co. manufactures grain fumigants for mills and elevators, as well as fumigants for farm storage of grains. It also produces a complete line of insecticides, weed killers and other agricultural and industrial chemicals.

The company was founded by George Douglas in 1916. After his death in 1937, R. H. Van Doren took over the management and bought the company in 1945. As the firm expanded it was moved from its original location to a larger plant after the war and now has again enlarged and modernized its facilities.

The company has warehouses at Portland, Ore.; Spokane; Minneapolis, Cincinnati, Augusta, Ga., and Corpus Christi, in addition to a Washington, D.C., office which handles export business. Company officers are: R. H. Van Doren, president; W. C. McCaslin, vice president; Barney Mahoney, sales manager, and John D. Robertson, secretary.

J. E. Spaeth to Retire from Shellabarger's, Inc.

SALINA, KANSAS—J. E. Spaeth, president of Shellabarger's Inc., Salina, will retire from the milling business Nov. 1 to look after his private interests.

Mr. Spaeth started with Shellabarger's, Inc., in December, 1919, as a stenographer. He advanced through several departments of the company, becoming assistant sales manager in 1928, sales manager in 1933, vice president in 1944, and president in 1949.

Mr. Spaeth has been financially interested in a number of local Salina enterprises. Among these are the Wyatt Mfg. Co., the Salina Concrete Products Co., and several producing oil wells near Salina. A brother, Frank, who died last July, was active in the management of some of these businesses and his death has compelled Mr. Spaeth to give up his flour milling activities to participate in the actual management of the other concerns.

E. E. Porter, who has been assisting Mr. Spaeth in Shellabarger sales, has been named sales manager at Salina.

KANSAS WHEAT COUNCIL PLANS MORE RESEARCH

TOPEKA, KANSAS—The Kansas Wheat Quality Council met in the state capitol building Oct. 10. Harman Praeger, president of the Kansas Farm Bureau Federation and chairman of the council, said that the group discussed grain storage problems in Kansas and made preliminary plans for additional research on wheat varieties and cultural practices.

Commercial Area Corn Loan Rate Averages $1.47 Bu.

WASHINGTON—Corn price support rates for the 1950 crop ranging from $1.36 to $1.64 bu. in commercial corn counties and from $1.02 to $1.30 bu. in the non-commercial corn counties were announced Oct. 6 by the U.S. Department of Agriculture.

Last year acreage allotments were not in effect for corn, and a support rate averaging 90% of the parity price was mandatory for all producing areas, making the national average support rate, $1.40 bu. This year with acreage allotments in effect in the "commercial" but not in the "non-commercial" area, support at the 90% of parity level is available only to the "commercial" area. This rate averages $1.47 bu., as compared with $1.40 a year ago for all states. For the "non-commercial" area, where acreage allotments are not in effect, the law limits support to only 75% of the 90% of parity level.

Rates for individual counties will be available in the state and county Production and Marketing Administration offices.

Charles F. Brannan, secretary of agriculture, announced last Dec. 30 there would be no marketing quotas in effect on the 1950 corn crop but that compliance with acreage allotments would be a condition for price support at 90% of the Oct. 1, 1950, parity price for corn.

Under the 1950 program, loans and purchase agreements will be available to farmers from time of harvest through May 31, 1951, and will mature on July 31, 1951.

FLOUR SALES DIP; INTEREST IN SPRINGS HOLDS UP BEST

Stronger Cash Wheat Market Aids Spring Wheat Business; Southwestern Sales Reach Lowest Point of Current Crop Year

Flour sales declined last week, although business held up better for spring wheat mills than for concerns in other areas. A stronger price trend, particularly for high protein flours, stimulated demand for springs. Sales in the Southwest were the smallest since the start of the crop year, with neither buyers nor mills willing to alter their price ideas. Generally, lack of any major market news affecting wheat prices tended to keep buying interest there in check. Spring wheat mills were exceptions. Shipping directions continue to taper off, and operations are reduced in most milling centers.

IWA QUOTAS HIKED; ARMY BUYS FLOUR

Export sales were limited to a few lots in Latin America. However, Holland is back in the market this week. International Wheat Agreement quotas were increased for Venezuela by 40,000 tons, Guatemala 15,000 tons, Costa Rica 3,000 tons and Portugal 13,125 tons. Thus far the move has failed to improve business, with a shortage of clears affecting Latin American trade. Substantial amounts of flour were sold to the U.S. Army Quartermaster last week for export, much of it in the Southwest. The Philippines were reported in the market, with most buying expected to take place on the Pacific Coast.

SPRING VOLUME MATCHES CAPACITY

Sales by spring wheat mills averaged 100.7% of six-day capacity last week, compared with 151.4% the previous week and 25% in the corresponding week a year ago. Market strength early in the week brought in scattered buying of medium-sized lots by independent bakers and jobbers. After a midweek lull, additional buying interest was created by advancing protein premiums which brought a boost in high gluten flour prices. The spread between standard patents and high glutens now averages 60@70¢ sack. Most of the sales late in the week were concentrated in the East. Directions fell off further, and as a result shipments and operations declined.

SOUTHWESTERN SALES HIT YEAR'S LOW

Sales by southwestern mills were the smallest for any week this crop year, averaging only 30% of six-day capacity, compared with 50% the preceding week and 45% a year ago. About 40% of the total comprised sales to the U.S. Army Quartermaster. There was no other major buying interest, and only scattered lots were purchased by independent bakers. One midwestern bakery bought 10,000 sacks, the largest bakery flour purchase. Mills were not pressing for business. Family flour sales also were slack, with distributors well stocked with bookings made during the summer. Operations declined to 67% of capacity, but shipping directions were reported improving.

EASTERN BUYERS BOOK SPRINGS

Active buying by nearly all classes of buyers brought a substantial total of spring wheat flour business to the New York market. Independent bakers and distributors were especially interested in high glutens before a new price advance, and standard patents also showed good volume. Only scattered lots of southwesterns were bought. The shortage of boxcars has forced mills at Buffalo to trim their running time, and most of them are turning more and more to truck transportation to help solve the shipping problem. Also, some concerns report that their employees have had to make repairs on available cars to make them suitable for shipping flour.

Many Boston buyers replenished their contracts in a series of buying waves, with some now covered for 60 days and others to the end of the year. Later in the week, however, interest tapered off.

Moderate amounts of spring wheat flour were booked by Philadelphia buyers, covering needs for an estimated 30 days. The expected hike in high gluten quotations stimulated interest. Demand for flour was quiet in the Pittsburgh area. Restocking by grocers and jobbers resulted in improved family flour trade.

SMALL LOTS SOLD IN CENTRAL AREA

Business was quiet at Chicago, with the trade holding out for lower quotations. A fair number of small lots were sold, however. Family flour sales also were quiet and scattered. Other central states mills reported a definite slump in interest, with sales only 15 to 20% of capacity. Mills are operating 10 to 20% under usual capacity at this time of the year. Sales at St. Louis were fairly good, while mills elsewhere in that area reported a decided decline in business, particularly for soft winters. Shipping directions also lagged.

BUYING DIMINISHES IN SOUTHERN AREA

In the South, flour sales declined considerably. Buying at New Orleans was spasmodic, with only moderate amounts booked. Purchases were for early shipment. The higher premiums on higher protein spring wheat flours caused buyers to back away. Sales of soft winters also were slow. Shipping directions are fairly good, and buyers appear to be carrying slightly heavier stocks.

EXPORT TRADE AIDS PACIFIC N.W. VOLUME

Improved volume of domestic business was reported at Seattle, and additional flour was purchased by the Philippines and the U.S. Army. Philippine business, however, was not as large as had been anticipated. Domestic trade was slower at Portland, although some export business was transacted there also.

FLOUR PRODUCTION SHOWS DECREASE

Flour production of mills reporting to The Northwestern Miller was 217,045 sacks less in the week ending Oct. 7 than in the previous week. These mills, representing 73% of the total flour production in the U.S., made 3,143,015 sacks compared with 3,360,060 in the previous week and 3,588,064 in the corresponding week of a year ago. Two years ago the figure was 3,909,588 and three years ago 4,001,135 sacks. There was an increase of 23,000 sacks in the Central and Southeast, while all other sections showed decreases: Northwest, 46,000 sacks; Southwest, 70,000; Buffalo, 105,000, and North Pacific Coast, 19,000.

Rye flour Output

[illegible]

	Sept. 16	Sept. 23	Sept. 30	Oct. 7
Five mills	[illegible]	[illegible]	[illegible]	*[illegible]

*[illegible]

Detailed reports of sales activity in the principal flour markets in the U.S. will be found on page 26.

Active Semolina Buying Slowed by New Advance in Wheat Prices

Sales of durum granulars and semolina continued fairly brisk early last week, but after premiums started a recovery from the sharp declines much of the buying interest disappeared.

Cold weather and snow in the northern producing area resulted in an upturn in the premiums for durum wheat. With much of the wheat in the swath or uncut, the adverse weather undoubtedly caused further losses in quality. Considerable wet wheat came to market last week, although total receipts were fair. Protein levels of this year's crop appear substantially lower than normal on the average, with receipts ranging 10 to 11% protein, compared with the usual 12 to 13%.

This situation has led to renewed strength in premiums, with fancy milling quality durum at Minneapolis 24¢ over the December future early this week, up 8@9¢ from the previous week.

Shipping directions remain relatively slow, and operations last week were about the same as in the previous week at 82% of six-day capacity. Quotations on standard semolina advanced about 25¢ in the past week, ranging $6.15@6.20 sack, bulk, Minneapolis, Oct. 9.

Durum wheat prices delivered at Minneapolis Oct. 7 were as follows:

[illegible]	[illegible]
[illegible]	[illegible]
[illegible]	[illegible]
Medium [illegible]	[illegible]
Medium [illegible]	[illegible]

DURUM PRODUCTS OUTPUT

[illegible]

	No. mills	5-day wk. capacity	Wkly production	% of capacity
Oct. [illegible]	9	[illegible]	[illegible]	82
Previous week	11	[illegible]	*[illegible]	[illegible]
Year ago	11	[illegible]	[illegible]	[illegible]

	Crop year production
[illegible]	[illegible]
[illegible]	[illegible]

*Revised.

MILLFEED VALUES HOLD FAIRLY STEADY

Fair Demand Offset by Limited Offerings; Canadian Sales Smaller Than Expected

Millfeed prices held steady, although demand was not especially active. Indications of competition from Canadian offerings apparently did not materialize to the extent expected, although the prospect of frosted wheat from Canada being imported remains a potential bearish threat. So far, no workings of this wheat have been reported.

Most formula feed manufacturers in the Northwest are experiencing somewhat of a slump in sales, although some noted a pick-up in dairy and poultry feed demand following the recent cold spell.

The index of wholesale feedstuffs prices for the country as a whole, compiled by the Production and Marketing Administration stood at 215.2 as of Oct. 4, down 1.5 points for the week. The feed grain index was 212.8, up 3 points from the previous week.

However, over-all volume is down from the previous week, with considerably reduced tonnage of turkey rations and hog feed sales steady to slower. Lower market prices for hogs have tended to depress sales of concentrates.

A further improvement in dairy and chicken feed business is foreseen as colder weather moves in. Dealers are expected to order dairy rations in larger volume as pasture conditions decline. More chickens are being housed, and a consequent increase in feed needs is expected.

Turkey marketings are being stepped up, and remaining birds are being fed more straight grains for finishing purposes.

Very little change occurred in the formula feed picture in the Southwest last week. The demand from feeders and dealers held about steady, and production at most plants was average for this time of the year or slightly above average. It was evident that there was no general improvement in fall feed sales, because very few mills were having to schedule operations beyond a five-day week.

Egg and poultry feed demand held steady with little change in the situation reported. Produce prices were unchanged as were feeding costs to the producers. Dairy feed demand was still only fair, for pastures continued in good shape. Cattle feed demand was fair to good and no unusual pick-up in shipments was noted this week. Broiler feed demand was fairly active, and hog feeds were moving in usual volume.

Millfeed production by mills in the Northwest, the Southwest and at Buffalo, representing 75% of the combined flour milling capacities of those areas amounted to 45,748 tons last week, according to figures compiled by The Northwestern Miller. Production for the current week compares with an output of 50,763 tons in the week previous and 55,944 tons in the corresponding week of a year ago. Crop year production to date totals 692,968 tons as compared with 720,791 tons in the corresponding period a year ago.

Wheat Market Shows Slight Change as Trade Lags

Further Harvesting Delays in Northwest Bolster Minneapolis Futures Prices; Other Markets Off

Lack of any outstanding market developments is keeping prices at principal markets on a relatively even keel. A certain amount of easiness crept into futures trading at Kansas City and Chicago, while at Minneapolis prices advanced for the week ending Oct. 9. Changes either way were slight, however. Minneapolis gained support from new delays in harvesting in the northernmost wheat areas and fairly heavy flour business which resulted in hedge buying. Export sales of spring wheat also were a strengthening factor early this week.

Closing wheat futures prices at leading markets Oct. 9 were: Chicago — December $2.25¼@2.25⅜, March $2.30¼@2.30¼, May $2.29½@2.29⅝, July $2.16⅜; Minneapolis—December $2.23⅜, May $2.27⅜; Kansas City — December $2.19½, March $2.21⅜, May $2.21⅜, July $2.09¼; North Pacific Coast (traded at Chicago)—December $2.14, March $2.17⅜, May $2.18.

War Picture Uncertain

Uncertainty still surrounded the Korean War picture, with fear of possible U.S. clashes with Manchurian Communist forces as they move into North Korea. Failure of the Reds to surrender after being pushed out of South Korea may mean that the fighting will go on longer than was expected a week or two ago, whether or not the North Koreans get additional outside help. Lack of decisive action seemed to remove the war influence from markets somewhat.

Additional wheat export sales were made to Great Britain and to Holland last week, the U.K. taking 350,000 bu. and Holland 185,000 bu. The Canadian Wheat Board last week dropped its export prices 6½¢ on International Wheat Agreement sales and 5½¢ on non-IWA business, thus offsetting the advantage gained by U.S. exporters resulting from gains in the valuation of the Canadian dollar. It was believed that Canada would continue its aggressive selling policy in order to hold its customers.

Movement Larger

Movement to spring wheat terminals was of relatively good volume, with 2,797 cars received at Minneapolis and 2,765 at Duluth. A good demand prevailed for all sound milling wheat. Rain and snowfall in areas where harvest is incomplete tended to make buyers quality conscious, and good milling lots, especially in the higher protein brackets, were in excellent call. Ordinary wheat fluctuated about in line with the futures. Premiums on 12@14% protein were 2¢ higher, while premiums on 15% protein and higher lots were up as much as 7¢ for the week. Ordinary protein No. 1 dark northern spring wheat was quoted at 5@1¢ under the December price. Twelve per cent protein was quoted at 3¢ under to the December price, 13% protein 1@8¢ over, 14% protein 15@20¢ over, 15% protein 34@39¢ over and 16% protein 45@50¢ over December. Some high protein wheat from Commodity Credit Corp. stocks was made available to mills during the week. Average protein content of the hard red spring wheat tested at Minneapolis during the week was 12.91% and the durum 11.23%. This was .78% lower on spring and 1.42% lower on durum than for a comparable period a year ago.

Premiums on durum wheat broke sharply early in the week, but much of the loss was regained later in the period. Liberal offerings the fore part of the week weakened the trading basis materially, but later on demand improved sharply when the durum area of North Dakota was visited by a heavy snowfall which will further delay harvest and likely lower quality. No. 1 and 2 hard amber durum, fancy milling quality, was quoted at 22@23¢ over the Minneapolis December price, No. 1 and 2 amber durum, choice milling quality, 12@20¢ over and No. 1 and 2 durum, medium milling quality, 3¢ under to 12¢ over. No. 1 red durum 18@16¢ under.

The following table shows the approximate range of cash spring wheat values at Minneapolis Oct. 7:

For Dry Sound Wheat

1 DNS or NS 58 lb.	[illegible]
12.00% Protein	[illegible]
13.00% Protein	[illegible]
14.00% Protein	[illegible]
15.00% Protein	[illegible]
16.00% Protein	[illegible]

1¢ Premium for Heavy

Grade Discounts

Test weight—1¢ each lb. to 58 lb.
Damage—1¢ each 1% to 3% over 2%.
Moisture—1¢ additional to 13½%, then 1¢ each ½% higher.

K.C. Market Steady

Steadiness was the best term to describe the Kansas City cash market last week as evidenced by the inability of the basic future either to advance or decline and by an average change of only 1¢ in cash premiums. The net difference between the cash article Oct. 9 and a week earlier was about 1¢ lower. The December future worked within the limits of $2.20⅞ on the high side and $2.19 on the low. Meanwhile, premiums for ordinary No. 1 dark and hard winter fell from minus 1½@plus ½¢ on Oct. 2 to minus 2½@minus ½¢. A decline of 1¢ was felt in 12% protein which closed at minus 2¢@plus 2¢ Oct. 9, and 13% protein which sold at the December price to 6¢ over. The high side of each of these ranges represents the better milling varieties from the favored sections of the wheat belt. Main demand was from mill buyers, but at that it was not great. Receipts were 1,057 cars last week, compared with 1,140 cars the preceding week and 635 cars a year ago.

The following table shows the approximate range of cash wheat prices at Kansas City, Oct. 7, protein content considered:

No. 1 Dark and Hard	[illegible]
No. 2 Dark and Hard	[illegible]
No. 3 Dark and Hard	[illegible]
No. 4 Dark and Hard	[illegible]
No. 1 Red	[illegible]
No. 2 Red	[illegible]
No. 3 Red	[illegible]
No. 4 Red	[illegible]

At Ft. Worth, ordinary No. 1 hard winter wheat was reported selling Oct. 9 at $2.44¾@2.45¼, delivered Texas common points, with no premiums for higher protein. Demand is poor and unequal to available offerings.

Pacific Trade Dull

Wheat trade is in the doldrums in the Pacific Northwest. Mills continue as the chief buyers, but their requirements are very limited and they do not have any difficulty in purchasing ample supplies of low proteins, but their buying is largely of the higher proteins and limited in volume. Ordinary white wheats are largely unwanted, and prices sagged to $2.12 bu. the middle of the week and stayed there for the balance of the period.

Peru was reported inquiring for a full cargo of hard red winters at the close, but export interest for white wheat was lacking. CCC has an allocation of 75,000 tons of white wheat for October. Total exports for the first three months were only 8 million bushels. CCC had an estimated 25 million bushels from the old crop and has purchased nothing on the new. Private exports have accounted for only small amounts of exports for the season to date.

Heavy rains have put the soil in good shape for fall plowing and seeding operations. September was dry, but October has furnished ample moisture and the ground is in excellent condition.

Current Flour Production

★ ★ ★ ★ ★

A Statistical Service Provided Continuously for Readers of The Northwestern Miller for More Than Half a Century

WEEKLY FLOUR PRODUCTION, IN SACKS (Cwt.)

Flour production in principal manufacturing areas by mills reporting currently to The Northwestern Miller, with relationships of production to capacity and to the total estimated output of all mills in the U.S. expressed in percentages:

	Oct. 1-7, 1950	*Previous week	Oct. 2-8, 1949	Oct. 3-9, 1948	Oct. 5-11, 1947
Northwest	[illegible]	[illegible]	[illegible]	[illegible]	[illegible]
Southwest	[illegible]	[illegible]	[illegible]	[illegible]	[illegible]
Buffalo	[illegible]	[illegible]	[illegible]	[illegible]	[illegible]
Central and Southeast	[illegible]	[illegible]	[illegible]	[illegible]	[illegible]
North Pacific Coast	[illegible]	[illegible]	[illegible]	[illegible]	[illegible]
Totals	[illegible]	[illegible]	[illegible]	[illegible]	[illegible]
Percentage of total U.S. output	[illegible]	[illegible]	[illegible]	[illegible]	[illegible]

*Revised.

	—Percentage of capacity operated in 5-day week—					Crop year flour production —July 1 to—	
	Oct. 1-7, 1950	Previous week	Oct. 2-8, 1949	Oct. 3-9, 1948	Oct. 5-11, 1947	Oct. 7, 1950	Oct. 8, 1949
Northwest	[illegible]	[illegible]	[illegible]	[illegible]	[illegible]	[illegible]	[illegible]
Southwest	[illegible]	[illegible]	[illegible]	[illegible]	[illegible]	[illegible]	[illegible]
Buffalo	[illegible]	[illegible]	[illegible]	[illegible]	[illegible]	[illegible]	[illegible]
Central and S. E.	[illegible]	[illegible]	[illegible]	[illegible]	[illegible]	[illegible]	[illegible]
No. Pacific Coast	[illegible]	[illegible]	[illegible]	[illegible]	[illegible]	[illegible]	[illegible]
Totals	[illegible]	[illegible]	[illegible]	[illegible]	[illegible]	[illegible]	[illegible]

SOUTHWEST

Kansas City

	5-day week capacity	Flour output	% activity
Oct. 1-7	[illegible]	[illegible]	[illegible]
Previous week	[illegible]	[illegible]	[illegible]
Year ago	[illegible]	[illegible]	[illegible]
Two years ago	[illegible]	[illegible]	[illegible]
Five-year average			[illegible]
Ten-year average			[illegible]

Wichita

	5-day week capacity	Flour output	% activity
Oct. 1-7	[illegible]	[illegible]	[illegible]
Previous week	[illegible]	[illegible]	[illegible]
Year ago	[illegible]	[illegible]	[illegible]
Two years ago	[illegible]	[illegible]	[illegible]
Five-year average			[illegible]
Ten-year average			[illegible]

Salina

	5-day week capacity	Flour output	% activity
Oct. 1-7	[illegible]	[illegible]	[illegible]
Previous week	[illegible]	[illegible]	[illegible]
Year ago	[illegible]	[illegible]	[illegible]
Two years ago	[illegible]	[illegible]	[illegible]
Five-year average			[illegible]
Ten-year average			[illegible]

Representative Mills Outside of Kansas City, Wichita and Salina

	5-day week capacity	Flour output	% activity
Oct. 1-7	[illegible]	[illegible]	[illegible]
Previous week	[illegible]	[illegible]	[illegible]
Year ago	[illegible]	[illegible]	[illegible]
Two years ago	[illegible]	[illegible]	[illegible]
Five-year average			[illegible]
Ten-year average			[illegible]

CENTRAL AND SOUTHEASTERN

Mills in Illinois, Ohio, Michigan, Indiana, Kentucky, North Carolina, Tennessee, Virginia, Georgia and eastern Missouri:

	5-day week capacity	Flour output	% activity
Oct. 1-7	[illegible]	[illegible]	[illegible]
Previous week	[illegible]	[illegible]	[illegible]
Year ago	[illegible]	[illegible]	[illegible]
Two years ago	[illegible]	[illegible]	[illegible]
Five-year average			[illegible]
Ten-year average			[illegible]

*Revised.

NORTHWEST

Minneapolis

	5-day week capacity	Flour output	% activity
Oct. 1-7	[illegible]	[illegible]	[illegible]
Previous week	[illegible]	[illegible]	[illegible]
Year ago	[illegible]	[illegible]	[illegible]
Two years ago	[illegible]	[illegible]	[illegible]
Five-year average			[illegible]
Ten-year average			[illegible]

*Revised.

Principal interior mills in Minnesota, including Duluth, St. Paul, North Dakota, Montana and Iowa:

	5-day week capacity	Flour output	% activity
Oct. 1-7	[illegible]	[illegible]	[illegible]
Previous week	[illegible]	[illegible]	[illegible]
Year ago	[illegible]	[illegible]	[illegible]
Two years ago	[illegible]	[illegible]	[illegible]
Five-year average			[illegible]
Ten-year average			[illegible]

*Revised.

BUFFALO

	5-day week capacity	Flour output	% activity
Oct. 1-7	[illegible]	[illegible]	[illegible]
Previous week	[illegible]	[illegible]	[illegible]
Year ago	[illegible]	[illegible]	[illegible]
Two years ago	[illegible]	[illegible]	[illegible]
Five-year average			[illegible]
Ten-year average			[illegible]

*Revised.

PACIFIC COAST

Principal mills on the North Pacific Coast:

Seattle, Tacoma and Interior Washington Mills

	5-day week capacity	Flour output	% activity
Oct. 1-7	[illegible]	[illegible]	[illegible]
Previous week	[illegible]	[illegible]	[illegible]
Year ago	[illegible]	[illegible]	[illegible]
Two years ago	[illegible]	[illegible]	[illegible]
Five-year average			[illegible]
Ten-year average			[illegible]

*Revised.

Portland and Interior Oregon Mills

	5-day week capacity	Flour output	% activity
Oct. 1-7	[illegible]	[illegible]	[illegible]
Previous week	[illegible]	[illegible]	[illegible]
Year ago	[illegible]	[illegible]	[illegible]
Two years ago	[illegible]	[illegible]	[illegible]
Five-year average			[illegible]
Ten-year average			[illegible]

MILLFEED OUTPUT

Production of millfeeds, in tons for the current and prior two weeks, together with season total of (1) principal mills in Nebraska, Kansas and Oklahoma and the cities of Kansas City and St. Joseph; (2) principal mills of Minnesota, Iowa, North and South Dakota and Montana, including Minneapolis, St. Paul and Duluth-Superior; (3) mills of Buffalo, N.Y. Production computed on the basis of 72% flour extraction.

	—Southwest*—		—Northwest*—		—Buffalo†—		—Combined**—	
	Weekly production	Crop year to date	Weekly production	Crop year to date	Weekly production	Crop year to date	Weekly production	Crop yr. to date
Oct. 1-7	[illegible]	[illegible]	[illegible]	[illegible]	[illegible]	[illegible]	[illegible]	[illegible]
Previous week	[illegible]		[illegible]		[illegible]		[illegible]	
Two weeks ago	[illegible]		[illegible]		[illegible]		[illegible]	
1949	[illegible]	[illegible]	[illegible]	[illegible]	[illegible]	[illegible]	[illegible]	[illegible]
1948	[illegible]	[illegible]	[illegible]	[illegible]	[illegible]	[illegible]	[illegible]	[illegible]
1947	[illegible]	[illegible]	[illegible]	[illegible]	[illegible]	[illegible]	[illegible]	[illegible]
1946††	[illegible]	[illegible]	[illegible]	[illegible]	[illegible]	[illegible]	[illegible]	[illegible]
Five-yr. average	[illegible]	[illegible]	[illegible]	[illegible]	[illegible]	[illegible]	[illegible]	[illegible]

*Principal mills. **75% of total capacity. †All mills. ††80% extraction basis effective March 1 to Sept. 1, 1946 (33 lb. millfeed accepted as yield of 100 lb. flour). [illegible]Revised.

LARGEST PART OF IWA SALES MADE POSSIBLE BY ECA AID

Only 15 Million Bushels of 43.8-Million-Bushel Total Sold Without ECA Help; Brannan Comment on Success of Pact Discounted

WASHINGTON—Registry of sales under the International Wheat Agreement by the U.S. continues to reflect the artificiality of the "alleged" sales, as an analysis of recorded sales to date in this wheat agreement year show the dependence of U.S. exports on Economic Cooperation Administration financing.

Of a recorded export of wheat and wheat flour of approximately 43.8 million bushels since Aug. 1, 1950, wheat and wheat flour sales made outside ECA aid are only about 15 million bushels.

Flour sales under the agreement this year as compared with the same period a year ago show a doubling of these IWA transactions, but here again ECA assistance accounts for more than one third of the flour exports registered. In addition, the flour sales total to date is swelled this year by sales to the Philippines, Cuba and increased business to some of those nations which were recorded in the first weeks of the agreement last year.

While the IWA business advances at a snail's pace, Charles F. Brannan, secretary of agriculture, issued a glowing report of the success of the agreement for its first year calling it, "One of the most constructive steps yet taken to implement both our foreign policy and our domestic agricultural program."

Notes Problems

He goes on to say, "Although it was a successful year, there were difficult problems of operation and administration, just as the original negotiations were difficult. That these difficulties were overcome, however, is a credit to the spirit of cooperation which prevailed in the wheat council. On the U.S. side, wheat and flour exports have been maintained at a higher level than would have been possible without the agreement. To an extent, the agreement has permitted our exports to move at competitive prices through regular commercial channels of trade."

Secretary Brannan listed the highlights of the first year's operation of the pact as follows:

"Approximately 432 million bushels of wheat and flour, or about 53% of the total world trade in those commodities, moved under the agreement at maximum prices.

"This represented about 90% of the adjusted quotas of guaranteed purchases and sales for the first year.

"Six new member countries joined the agreement during the year, bringing total membership to 40 importing countries and 4 exporting countries. Of the original group that negotiated the agreement, 4 countries failed either to sign or ratify and participate.

"A net increase of 68 million bushels was made in the original 456 million bushel quota covered by the agreement. Some of this increase was made by the addition of new members, some by increased quotas for existing members. Further increases have been made for 1950-51."

Strangely, Mr. Brannan omits to acknowledge the major share that ECA played in making these exports possible. Even with ECA aid, the U.S. sales quota fell short of its goal, and had there been no ECA there is no way of telling how far the pact would have fallen short of its goal in the first year or what price concessions would have been necessary to move our wheat and wheat flour.

In addition, although the Secretary notes the movement of U.S. wheat and wheat flour at competitive prices in world trade, he ignores the recent report handed to him by a committee of the Millers National Federation and an official study committee of the U.S. Department of Agriculture which examined conditions in Far Eastern markets.

These two reports take a distinctly contradictory view of the competitive conditions in the world flour export trade and pointed out in detail exactly where ruinous competition had already driven U.S. flour brands out of Far Eastern markets largely because we were unable to meet the competitive prices offered by Australian and Canadian millers. (See The Northwestern Miller, Oct. 3, 1950, pages 10 and 16.)

The USDA subsidy policy under the wheat agreement has been maximum price minded during the first year of the agreement—possibly determined by a desire to husband supplies which otherwise might have been drained off by nations wanting to hoard grain and by an unwillingness to start a price war with Canada.

However, USDA ignored completely the Canadian underselling of U.S. wheat and flour in nonpact sales with its lower Class 2 wheat price. There may have been compelling reasons why the USDA failed to make wheat available for flour milling operations in competition with Canadian flour, but Secretary Brannan has been silent on this subject.

One conclusion difficult to escape: The virtue of the agreement is yet to be achieved, and certainly trade critics must wait until the ECA aid to western Europe ends to put the agreement to a real test. Any exulting at this time over the success of the wheat pact is at best premature and somewhat hypocritical in face of the known facts.

Week's Sales Reported

The USDA announced that during the period Sept. 27 to Oct. 3, 1950, inclusive, the Commodity Credit Corp. confirmed sales of 3,902,000 bu. of wheat (including wheat and wheat flour in wheat equivalent) under the wheat agreement. The sales included 164,000 sacks of flour (378,000 bu. of wheat equivalent) and 3,524,000 bu. of wheat. Principal buyers were the U.K., Austria, the Netherlands, India and the Philippines. (See table on page 26.)

The department also announced the status of 1950-51 quotas assigned to territories of eligible countries.

The department announced changes in the prices equivalent to $1.80 bu. for No. 1 Manitoba northern bulk wheat in store Fort William-Port Arthur. These changes are based on a revision in the cost of transportation from Fort William-Port Arthur to St. Lawrence ports and on revised ocean freight rates. These changes do not reflect the effect on Canadian transportation costs in terms of U.S. funds of the recent freeing of the Canadian dollar from a fixed relationship to the U.S. dollar. It may be necessary at a later date to announce a further small change in U.S. price equivalents as a result of this Canadian action.

The maximum price equivalents in dollars per bushel are now as follows:

East Coast—Bulk basis, f.o.b. vessel all destinations, $1.95; **Gulf Coast**—Bulk basis, f.o.b. vessel all European ports, Middle East and all of Africa and adjacent islands, $1.91; Far East and adjacent areas, $1.94; West Indies and Latin America, $1.96; **West Coast**—Bulk basis, in store all destinations, $1.80.

On Oct. 3, the department announced that the following increases in wheat agreement quotas had been approved by the Wheat Council, in metric tons: Venezuela increased 40,000 to total 170,000; Guatemala, 15,000 to 25,000; Costa Rica, 3,000 to 33,000; Portugal, 13,125 to 153,125.

Exporters were advised that Guatemala's quota will remain closed for the time being pending final settlement of sales, the recording of which in the wheat council's records has been challenged by Guatemala.

——BREAD IS THE STAFF OF LIFE——

COLORADO M. & E. REPORTS LOWER SALES, HIGHER NET

DENVER—Fred W. Lake, president of the Colorado Milling & Elevator Co., has released the following interim consolidated earnings statement of the company, subject to year-end adjustments, for the three months ended Aug. 31, 1950, giving comparisons for the same period of the preceding year:

	3 months ended Aug. 31, '49	3 months ended Aug. 31, '50
Gross sales, less returns, allowances and freight out	$[illegible]	$[illegible]
Other operating income—storage, grinding, etc.	[illegible]	[illegible]
Total	$[illegible]	$[illegible]
Consolidated operating profit	$ [illegible]	$ [illegible]
Consolidated net income	$ [illegible]	$ [illegible]
Net income per share common (based on [illegible] shares currently outstanding)	$[illegible]	$[illegible]

——BREAD IS THE STAFF OF LIFE——

FLOYD H. BATEMAN, SALES HEAD FOR SHAWNEE, DEAD

SHAWNEE, OKLA. — Floyd H. Bateman, 43, general sales director for the Shawnee (Okla.) Milling Co., died at his home the evening of Oct. 2 from a heart attaack. Mr. Bateman apparently had been in excellent health and had no intimation of illness.

Born in Bagwell, Texas, Mr. Bateman had been associated with the Shawnee company for 22 years. He entered the milling business with the Chapman Milling Co., Sherman, Texas, and later was with the Stanard-Tilton Milling Co., for about a year.

He joined the staff of the Shawnee Milling Co. in October, 1928, as assistant traffic manager, later being placed in charge of traffic work for the firm. Subsequently he shifted to sales work and was in charge of local sales for several years before becoming general sales manager five yeare ago.

Surviving are his widow and two sons, Jerry, 22, employed by the Gulf Oil Co. at Lyons, Kansas, and Marshall, 17, a student at the University of Oklahoma.

Q. M. Purchases 289,706 Sacks of Flour in Week

CHICAGO—Flour buying by the Chicago Quartermaster Purchasing Office last week was the heaviest since the outbreak of the Korean War and start of expanded mobilization.

Awards totaled 289,706 sacks, including both hard and soft wheat for export and domestic use. Purchasing included the following:

Export, hard wheat enriched flour—Commander-Larabee Milling Co., 3,000 sacks, Kansas City for beyond, $5.30; Ismert-Hincke Milling Co., 22,000, Kansas City for beyond, $5.28; Colorado Milling & Elevator Co., 10,000, Lyoth, Cal., $5.77, 25,000 New Cumberland, Pa., $5.94; Rodney Milling Co., 4,000, Army Depot, Ga., $5.91; Globe Mills (Pillsbury Mills, Inc.), 32,500, Auburn, Wash., $5.50; Sperry Division of General Mills, Inc., 32,500, Lyoth, Cal., $5.80.

Domestic, hard wheat enriched flour, 50-lb. cottons—Ismert-Hincke Milling Co., 800 sacks, Yukon, Fla., $5.71; 5,400, Great Lakes, Ill., $5.17; 7,000, Newport, R.I., $5.62; 800, Philadelphia, $5.58; 1,600, Pensacola, Fla., $5.45; 4,800, Norfolk, Va., $5.57; 800, Charleston, S.C., $5.67; California Milling Corp., 1,600 sacks, National City, Cal., $5.32; Kansas Milling Co., 1,600, Corpus Christi, Texas, $5.37.

Export, hard wheat enriched flour, papers—Flour Mills of America, 16,000 sacks, Boston, $5.98; 2,400, Newport, R.I., $5.98; 11,000, Bayonne, N.J., $5.96; 1,600, Philadelphia, $5.94; 1,600, Charleston, S.C., $6.02; 19,200, Norfolk, Va., $5.92; 1,600, Yukon, Fla., $6.07.

Quaker Oats Co., 3,400 sacks, National City, Cal., $5.73; Colorado Milling & Elevator Co., 10,000 sacks at $5.79 and 10,000 at $5.82, both for Oakland, Cal.; General Mills, Inc., 30,000 for Oklahoma, $5.84; 2,400, Seattle, $5.63.

Soft wheat enriched flour, domestic, papers—Colorado Milling & Elevator Co., 400 sacks for Tangier, Cal., $4.66; Roanoke City (Va.) Mills, 1,400, Bellbluff, Va., $4.38; Southeastern Mills, Inc., Rome, Ga., 750, Army Depot, Ga., $4.95; Pittsford (N.Y.) Flour Mills, 600, South Schenectady, N.Y., $4.47.

Soft wheat enriched flour, export cotton and multiwall pack—Colorado Milling & Elevator Co., 600, Lyoth, Cal., $5.53; 600 Auburn, Wash., $5.39; American Flours, Inc., 600, Army Depot, Ga., $6.07.

——BREAD IS THE STAFF OF LIFE——

MINNESOTA BAKERS ALTER 1951 CONVENTION DATES

MINNEAPOLIS—The 1951 convention of the Associated Bakers of Minnesota, originally scheduled for the Radisson Hotel in Minneapolis May 7-8, has been changed to May 14-15, according to an announcement by J. M. Long, secretary of the association.

The change was made because of a conflict between the original dates and those selected for the national convention of the Associated Retail Bakers of America, Mr. Long said.

The annual banquet will be held the evening of May 14, with the Hoo-Pee-Par-Tee of the Minnesota Allied Trades of the Baking Industry winding up the convention the evening of May 15.

Dedication Ceremonies for New AIB Building Planned for Oct. 15

CHICAGO—Official dedication ceremonies of the new building of the American Institute of Baking are scheduled for 3 p.m. Sunday afternoon, Oct. 15, during the convention of the American Bakers Assn. The ceremonies will be held in the courtyard of the new building at 400 E. Ontario St.

Dr. J. Roscoe Miller, president of Northwestern University, will deliver the dedication address at the ceremonies. Dr. Miller has long been interested in the development of the American Institute of Baking and had an important hand in selecting the site for the new building.

Other portions of the dedication program will include the invocation by Dr. Charles R. Goff, minister of the Chicago Temple, and addresses by Louis E. Caster, president of the American Institute of Baking; Gerard R. Williams, president of the American Bakers Foundation; John T. McCarthy, president of the American Bakers Assn.; John P. Garrow, president of the Allied Trades of the Baking Industry, and Carl W. Steinhauer, president of the Bakery Equipment Manufacturers Assn.

On Saturday, Oct. 14, from 2 to 5 p.m. the alumni of the American Institute School of Baking will have informal open house at the institute under the direction of Everett T. Waller, alumni president; Charles B. Faulstich, secretary, and William Walmsley, principal of the school.

The nonassociation members of the institute will have their annual meeting at the institute on Monday afternoon, Oct. 16, at 2 p.m. Other members of the Allied Trades of the Baking Industry have been invited to participate in this meeting and to look over the building.

The scientific advisory committee of the institute will meet at 10 a.m., Tuesday, Oct. 17, and after the meeting will join in a luncheon given by John T. McCarthy, president of the American Bakers Assn., and L. E. Caster, president of the institute, to celebrate the 10th anniversary of the luncheon held in Chicago in October, 1940, to launch the bread enrichment program.

O. M. ROBISON NEW HEAD OF MISSOURI GRAIN MEN

KANSAS CITY—Oral M. Robison, Lathrop, Mo., was elected president of the Missouri Grain, Feed & Millers Assn. at the business meeting of the organization in Kansas City, Sept. 26. He succeeds Harry Bolte, of the Boone County Feed Co., Columbia, who was named second vice president, a newly created office.

Wade Henderson, Albany, was elected first vice president, and D. A. Meinershagen of the Eagle Mill & Elevator Co., Higginsville, was reelected secretary-treasurer.

H. H. Green of Pattonsburg, continues as honorary vice president and D. A. Meinershagen of Higginsville, as executive vice president.

The association elected three new directors: Ken Clark of the Clark Grain Co., St. Joseph; B. W. Mason of the Belton (Mo.) Elevator, and Alton Bowers of Marco Mills, Inc., Joplin, Mo.

It was decided to alter the name of the association by including the term "Seed" in the organization name and broadening the program to include that phase of business.

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Statement of the ownership, management, circulation, etc., required by the Act of Congress of Aug. 24, 1912, as amended by the Acts of March 3, 1913, and July 2, 1918, of The Northwestern Miller, published weekly at Minneapolis, Minnesota, for Oct. 1, 1950. State of Minnesota, County of Hennepin, ss. Before me, a notary public in and for the State and County aforesaid, personally appeared Thomas A. Griffin, who, having been duly sworn according to law, deposes and says that he is the Business Manager of The Northwestern Miller and that the following is to the best of his knowledge and belief, a true statement of the ownership, management (and if a daily, weekly, semiweekly or triweekly newspaper, the circulation), etc., of the aforesaid publication for the date shown in the above caption, required by the Act of Aug. 24, 1912, as amended by the Acts of March 3, 1933, and July 2, 1946 (section 537, Postal Laws and Regulations), printed on the reverse of this form, to wit: 1. That the name and addresses of the publisher, editor, managing editor, and business managers are: Publisher, The Miller Publishing Co., Minneapolis, Minn. Editor, C. K. McKenzie, Minneapolis, Minn. Managing Editor, Milton D. Kihlstrom, Minneapolis, Minn. Business Managers, H. J. Pattridge and Thomas A. Griffin, Minneapolis, Minn. 2. That the owner is (if owned by a corporation, its name and address must be stated and also immediately thereunder the names and addresses of stockholders owning or holding 1% or more of total amount of stock. If not owned by a corporation, the names and addresses of the individual owners must be given. If owned by a firm, company, or other unincorporated concern, its name and address, as well as those of each individual member, must be given.) The Miller Publishing Company, principal stockholders (which are: A. H. Bailey, Toronto, Ont.; F. Smith Kat, Winter Park, Fla.; E. Chalon Kat, Chicago, Ill.; Paul L. Jones, Minneapolis; Thos. A. Griffin, Minneapolis; Milton D. Kihlstrom, Minneapolis; W. D. Martin, Jr., New York City; C. K. McKenzie, Minneapolis; Martin K. Newell, Kansas City, Mo.; W. C. Nichols, Minneapolis; H. J. Pattridge, Minneapolis; James G. Pattridge, Minneapolis; Eleanor L. Pillsbury, Minneapolis; Don E. Rogers, Chicago, Ill.; E. E. Sterling, Kansas City, Mo.; Mrs. M. A. Truesdale, Minneapolis; A. G. Warner, Chicago, Ill.; Mrs. Rebekah S. West, St. Louis, Mo.; H. E. Tantis, Minneapolis, Minn.). 3. That the known bondholders, mortgagees, and other security holders owning or holding 1% or more of total amount of bonds, mortgages, or other securities are (If there are none, so state.): None. 4. That the two paragraphs next above, giving the names of the owners, stockholders and security holders, if any, contain not only the list of stockholders and security holders as they appear upon the books of the company but also, in cases where the stockholder or security holder appears upon the books of the company as trustee or in any other fiduciary relation, the name of the person or corporation for whom such trustee is acting, is given; also that the said two paragraphs contain statements embracing affiant's full knowledge and belief as to the circumstances and conditions under which stockholders and security holders who do not appear upon the books of the company as trustees, hold stock and securities in a capacity other than that of a bona fide owner; and this affiant has no reason to believe that any other person, association, or corporation has any interest direct or indirect in the said stock, bonds or other securities than as so stated by him. 5. That the average number of copies of each issue of this publication sold or distributed, through the mails or otherwise, to paid subscribers during the twelve months preceding the date shown above is—4,119 (This information is required from daily, weekly, semiweekly and triweekly newspapers only.) Thomas A. Griffin, Business Manager. Sworn to and subscribed before me this 29th day of September, 1950. H. E. Anderson, Notary Public, Hennepin County, Minnesota. (My commission expires July 22, 1954.) (Seal.)

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GROCERY PRODUCTS NEWS

Moves to Curb "Loss Leader" Merchandising Expected in 1951

NEW YORK—State legislation designed to curb predatory price cutting will be raised as an issue on a broad scale next year when the law-making bodies of 44 states convene in regular sessions, a survey reveals.

Despite the threat of price increases resulting from the new national defense economy, the problem of so-called "loss leader" merchandising will continue and with it the issue of laws intended to curb the practice.

Inflationary price pressures will be cited in arguments by both sides in a revival of the controversy over state fair trade laws, permitting manufacturers to establish minimum resale prices for their trade-marked products.

Now on the statute books of all states except Missouri, Texas and Vermont, and the District of Columbia, fair trade laws allow the manufacturer of any nationally-distributed branded product to fix the minimum resale price for the product by contract with one retailer and then to require all other retailers in the same trade area to observe that minimum.

Fair Trade Repeal Sought

Seeking to capitalize on popular sentiment against mounting prices, fair trade law opponents will contend that such statutes tend to artificially keep prices high and should be repealed.

On the other hand, fair trade advocates will argue that such laws tend to stabilize prices and provide effective resistance against inflationary pressures. With impressive statistics to back this contention, they will not only wage a well-organized campaign in defense of existing fair trade laws but also seek their spread to the few states not already having them.

Proponents of fair trade are now better prepared to defend and press their cause than at any time since the first such law was enacted in California in 1931. For the past year they have been conducting an aggressive and effective educational drive to obtain wider public understanding and acceptance of fair trade principles.

This educational campaign by the fair trade forces contributed to the rejection of fair trade repeal bills this year in the legislatures of Louisiana, Mississippi and Rhode Island, and will be a factor during next year's legislative sessions.

No Major Change Seen

Despite the prospect that the issue will be raised in many states during 1951, current indications do not point to any widespread change in the fair trade picture. With the proponents better organized than heretofore, there is no present reason to expect that the less-organized opponents will get any further than they have in the past.

Aware of the strength of fair trade forces in state capitals, the opposition may concentrate its efforts on a revived movement seeking congressional repeal of the 1937 federal legislation, known as the Miller-Tydings Act, which exempts price parts under state fair trade laws from the federal anti-trust statutes.

Repeal of the Miller-Tydings Act would knock the props out from under the state fair trade laws and leave them ineffective, but repeated past attacks on the federal enabling act have been unsuccessful and there is no current indication of change in congressional sentiment on the issue. At various times in the past federal anti-trust officials have been openly hostile to fair trade laws, but lawmakers have not shared their viewpoint.

In addition to renewal of the fair trade law controversy, bills proposing new and stronger unfair trade practices acts of general application, outlawing the sale of any merchandise at less than cost, will be introduced in many states next year.

Besides proposals involving general unfair sales acts covering all merchandising fields, there will be a continued trend in next year's state legislative sessions of the introduction of proposals designed to cure below-cost sales of selected products, such as cigarettes, gasoline and alcoholic beverages.

Annual Macaroni Event Under Way

The macaroni industry's 1950 sales efforts reached a peak last week with the opening of National Macaroni Week. The annual promotion of macaroni, spaghetti and egg noodles got under way Oct. 5 and will continue through this week.

Some 200 macaroni manufacturers and more than 50 manufacturers of related foods are taking part in the event, which is sponsored by the National Macaroni Institute. This year's macaroni week has been hailed as the greatest advertising and merchandising event in the history of the industry.

Major advertising, publicity and merchandising campaigns promoting sales of macaroni products are reaching a climax this week. Publicity and advertising have been carried in heavy volumes in magazines and newspapers and over radio and television. And grocers this week are featuring displays of macaroni and related foods.

The 10-day period of Oct. 5-14 was chosen to take advantage of two week end shopping periods. And this month was selected because of Cheese Month and National Wine Week, featuring two products associated with macaroni products, being held in October.

In addition to increasing sales during the event, National Macaroni Week is expected to stimulate consumer demand for macaroni products in the future.

MACARONI PLANT AT INDIANA, PA., CLOSED

INDIANA, PA.—John R. Rezzolla, owner of the Indiana (Pa.) Macaroni Co. has closed his plant and is offering it for sale.

Mr. Rezzolla will devote his time to direction of his two hotels, the Willard at Butler and the General Pershing at DuBois.

Importance of Wholesaler Aid to Retailers Stressed

CHICAGO — Independent food retailers' need for assistance which can be furnished by wholesalers was emphasized at a store engineering clinic held in Chicago recently by the National-American Wholesale Grocers Assn.

Some 50 representatives of wholesale grocers saw demonstrations and heard talks by store engineering experts.

The self-service plan and efficient store equipment are actually more important to independent retailers than to chains, experts said, and wholesalers should help their customers meet chain competition by providing advice and aid in laying out and modernizing stores.

Among those addressing the meeting were Russ Maintain of Maintain Store Engineering Service, Boston; Ray Harb of the Red & White Corp., Chicago; Carl Dipman, editor of the Progressive Grocer; W. H. Longenbaker of the Independent Grocers Alliance, Chicago, and Will George of the W. L. George Corp., Grand Rapids.

The clinic, the first of a series planned by NAWGA, covered such topics as department operations, balanced operations, modernization, store layout, budgeting improvement costs, store location and store decoration and equipment.

The experts said store operations should be planned to take care of heavy weekend shopping and lighter sales the rest of the week. Also stressed were the need for balancing departments in relation to total volume and the importance of keeping maintenance operations simple in self-service stores.

NAMED SALES MANAGER

ST. PAUL.—Appointment of T. W. Griggs as sales manager of the Home Brand Division of Griggs Cooper & Co., St. Paul, has been announced by Milton W. Griggs, president. T. W. Griggs, who joined the firm in 1938, is a great grandson of one of the founders of the company.

USWGA Discusses Emergency Moves

WHITE SULPHUR SPRINGS, W. VA.—The U.S. Wholesale Grocers Assn. has taken steps to insure association and membership cooperation with government regulatory agencies and participation in economic control measures.

The action was taken recently at a special war emergency meeting here. Some 175 registrants from 23 states were present for the meeting.

To accomplish its purposes, the meeting set under way the compiling of a list of USWGA officers, past and present, and other members who will be available to serve on the various industry advisory committees authorized by the Defense Production Act. The meeting also directed the compiling of lists of the essential jobs in the wholesale grocery business and of materials and products necessary for operation in periods of scarcity.

Discussions by a wholesaler panel on wholesaler operations and by a

CRACKERS AND CHEESE — The National Biscuit Co. and the American Dairy Assn. are again cooperating in a nation-wide cheese and cracker festival to create greater consumer demand for these products. The illustration above shows the kind of displays food store operators can build to benefit from this promotion. On his regular CBS morning program for Nabisco, Arthur Godfrey will promote Premium Saltine Crackers and cheese during October, telling his 40 million listeners about this food treat. In addition, 25 million consumers will see outdoor posters. The American Dairy Assn. will run cheese and cracker advertising in Look, American Weekly, and Ladies' Home Journal, and leading producers of branded cheese will cooperate. Nabisco truck posters, trade paper advertising, and store tie-in advertising will also feature the cheese and cracker promotion.

wholesaler-manufacturer panel on supplier relations, were generally directed to operations in the emergency control period.

Ideas expressed during the panel on wholesaler operations were that a return to the old OPA margins would be satisfactory in the event of price control; that the needs of wholesale grocers should be recognized by control agencies in the matter of trucks and parts, tires and gasoline and classification of at least essential officers, truck drivers and warehouse supervisors as employees in critical jobs.

Expressions during the discussion of supplier relations were to the effect that manufacturers in the case of necessary allotments should, as far as practicable, inform wholesale grocers of the basis for making the allotment; that it is the manufacturer's responsibility to relieve wholesalers of excess stocks that may be occasioned by the introduction of a new product or by special deals on regular products; that cash discounts to wholesalers represent a reward for prompt payment and benefit both the wholesaler and the supplier.

From further discussion at the closing session of possible price controls, it was the general opinion that roll-back of food prices to May, June or even July, 1950, would be disastrous to food distributors as prices of many important food items have undergone substantial increases during those months. Opinion was expressed that there could not be a roll-back of prices without subsidies and that the government could not afford subsidies in view of heavy expenditures for defense needs.

Wholesalers' Volume Reverses Usual Sag

WASHINGTON—Contrary to the usual seasonal pattern, July sales of wholesale grocers jumped 17% above June sales, and showed a 39% gain over July, 1949, according to the Bureau of the Census, of the U.S. Department of Commerce.

Total July sales were estimated at a record $1,055,000,000—a rise of $151,000,000 over June and $277,000,000 over July, 1949. Cumulative sales for the first seven months of this year are 6% above those in the same period of 1949.

All geographic divisions of the country registered gains over the previous month, ranging up to 21% in the west north central region.

GENERAL MILLS DROPS PACKAGED SOUP LINE

OSKALOOSA, IOWA — General Mills, Inc., has closed its packaging plant here, discontinuing its line of packaged soups. Leslie N. Perrin, company president, said the decision "was dictated by conditions beyond our control that have made it impractical for us to continue this line of products."

General Mills entered the soup business in 1941 at the Chicago package foods plant. Production was moved to Keokuk, Iowa, in 1942 and to Oskaloosa the following year.

BUTTER PROMOTION

CHICAGO—One of the sales drives being conducted by the American Dairy Assn. this fall is that of promoting butter. And being promoted along with it are "Brown 'n Serve" rolls and other related foods. Butter in cake frostings, using General Foods cake recipes, will be another of the advertising features.

The Flour Distributor's Viewpoint . . . by Wayne G. Martin, Jr.

IN a recent address describing the activities of the National Association of Flour Distributors preparing for the possible impact of price controls, J. A. Zimmerman, Cahokia Flour Co., St. Louis, president of the organization, made the following pertinent comment about the need for cooperation between millers and distributors:

"Another facet of the plans of your national association is the attainment of a closer alignment with the flour millers. I am sure that most millers feel that the flour distributor and the broker are an important segment of the milling industry and would like to see us thrive.

"Also, I am sure that I speak for the greatest majority of the members of our association that we feel a prosperous milling industry is essential to our well-being. Each of us should represent our sources of supply in an intelligent and dignified manner that will make them proud of their outlets. We should always attempt to merchandise flour with the thought in mind that the miller is as much entitled to a fair profit as we are."

In the foregoing statement Mr. Zimmerman has presented a very sound basis for the proper relationships between flour millers and distributors. Fundamentally there is no reason in the world why such a position cannot be attained. It simply requires the intelligent cooperation of all concerned.

CAR SHORTAGE—As all flour distributors know, the shortage of freight cars suitable for handling flour has been one of the most serious problems confronting the industry this year. Obviously it has been impossible to obtain new cars to ease the situation, so consequently the only means for handling it has been the better utilization of the cars available.

The government, in attempting to solve the problem, through the Interstate Commerce Commission has materially increased demurrage charges to shippers. If flour jobbers delay in unloading cars received, these new charges will amount to a sizable item.

Some restrictions have also been placed upon the use of freight cars for less-than-carload shipments within a municipal switching area. All of these actions may be of some benefit. Flour jobbers will help themselves by unloading cars as rapidly as possible after they are received. They will not only save demurrage charges, but will help the desperate car situation by keeping more cars in active use.

FOOD SALES HIGH—It is interesting to note that the July sales of grocery wholesalers, operating directly opposite to the usual trend, were 17% above the previous month and established an all-time high for that period. The Census Bureau of the U.S. Department of Commerce also stated that sales were materially higher for this group than in July of last year. Furthermore, sales for the first half of the year were well above those for the corresponding period of 1949.

This was due in part to the low level of sales last year, and to scare buying due to the outbreak of the Korean war. The latter factor has apparently died out, and grocery sales may be expected to seek a more normal level henceforth. Such basic items as flour did not show the gains experienced by specialty lines. This may be due to the facts that consumers are aware that there is no shortage of flour and that it will not keep too long in their pantries.

The fact that wholesale grocery sales have been so good is encouraging, but we wonder what profit was made on them. Operating costs have increased steadily, and unless prices have kept pace with them the gain in sales was of little actual value to wholesale grocers. Volume in itself is of no value unless a fair profit is made on it.

FOOD INDUSTRY LIAISON—All branches of the food industry are not only willing but anxious to do their part under the Defense Production Act of 1950. Among the many organized food groups which have offered their services are the Millers National Federation and the National Association of Flour Distributors. Various wholesale grocery groups have done likewise.

An especially effective step has been the creation of a special food industry liaison committee in Washington, which will be available at all times for conference with the government in the event of emergencies. At the outset this committee will be primarily concerned with manpower, but it will be prepared to consider other problems as they arise.

Through the efficient operation of such a committee, undoubtedly many of the costly mistakes made during World War II in the handling of food problems can be avoided. The food industry is vital to the nation at all times, and particularly so during emergencies. The newly formed committee should be most helpful in aiding the industry to serve the country.

JOINT SALES PROMOTION—We have frequently commented in this column about the advantages of joint sales promotions for related foods. The sales impact is usually heavier than can be made by a single food item, and the suggestion of related foods appeals to housewives in planning their menus. While such promotions are usually carried on by food manufacturers, nevertheless wholesale grocers can contribute to their success by urging their retail customers to tie in with them in every way possible.

Probably the biggest related-item breakfast promotion ever carried on has been undertaken by General Foods, Quaker Oats, American Meat Institute and American Dairy Assn. Advertising in national magazines and the Sunday supplements of large newspapers, panels on Railway Express trucks and other promotional material was employed in the drive.

While this campaign was undertaken by four of the largest food organizations in the country, nevertheless the idea can be carried on successfully on a much smaller scale through the cooperation of wholesale grocers and their retail customers. Presumably the idea should originate with wholesalers, and carried out with the assistance of retailers. It is a sales opportunity that should not be overlooked.

LOOK SPONSORS SNACK—Look Magazine is sponsoring an "All-American Snack—America's Fourth Meal." According to a full-page feature article in the Oct. 24 issue of Look—an illustration from which is reproduced above—the fourth meal rates high with nutritionists, psychologists and educators, who feel that America's increasingly lighter meals have made the need for "something extra" more apparent. The teen-agers above are enjoying an after-school repast of baked beans, cheese, milk and soft drinks—with bread as the backbone of the snack in hamburger and wiener buns.

About a century ago, Dr. Sylvester Graham, a Connecticut preacher, bequeathed his name—without in the least being aware that he was doing so—to the glossary of breadstuffs. The name long since became a derivative of the proper noun and now begins with a small "g." It is incorporated in the proposed U.S. definitions and standards for bread and rolls. * * * Dr. Graham was a faddist, who was concerned mainly with public morals but who also had time to be an active vegetarian. His interest in bread was involved in his crusades for better conduct and better nutrition. He wrote books, one of them about bread. But his knowledge of flour and bread was not so profound as to justify the extraordinary renown of having his name permanently identified with them. * * * Harper's Magazine for January, 1880, tells a tale of Dr. Graham's crusading in support of his theory concerning the moral and physical advantages of a vegetable diet. Says Harper's: "In the ranks of his opponents one would naturally expect to find the butchers, but Graham contrived to outrage the bakers also, by extolling the superiority of home-made bread. It is ludicrous to read of the stir this caused, and of the measures they took to suppress him. He was lecturing in Amory Hall, Boston, in the winter of 1837, when the bakers' rising took place. The proprietors of the hall, becoming alarmed for their property, closed it on him, and no other could be had. Happily the owner of the new Marlborough Hotel, then nearly completed, offered Dr. Graham the use of his dining-room. The mayor interposed, protesting that he could not protect the meeting with his constables; but the warning was unheeded. The lower story of the hotel was barricaded, the upper stories provided with a quantity of slack lime and a shovel brigade. The brave proprietor planted himself at the door, parleyed with the mob that filled the street, and then, as the crisis approached, gave the signal to the shovellers above, whereupon the 'eyes' having it, the rabble incontinently adjourned. * * * Graham died, by no violence, in 1851, having by his 'Lectures on the Science of Human Life' made numerous proselytes, not yet extinct; and if he failed to establish his system of dietetics, he at least favorably modified the prevailing habit by showing that muscular strength does not depend on the consumption of meat, by popularizing the unbolted flour to which his name was given, and generally by paving the way for the use of the coarser grains which now regularly appear on the most refined breakfast tables. His rank as a benefactor will not seem slight to those who reflect on the gain to the public health and wealth resulting from the enlarged use of fruit and vegetables, and that variety which so distinguishes the American from the European menu."

Sylvester Graham

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POPULAR NUTRITIONAL FALLACIES—The Journal of the Royal Institute of Public Health and Hygiene, London, recently published articles exposing popular fallacies regarding human nutrition. Reviewing this content, the Journal of the American Medical Assn. says the authors show that two new discoveries in nutrition, the biologic value of proteins and the vitamins, have led to some wrong appraisals.

"The notion gradually developed," the AMA reviewer reports from this source, "that animal protein is the only protein essential in practical dietetics. Animal protein is desirable because it contains all the 10 essential amino acids. However, the precise amount of animal protein it is desirable to take is not known. Most persons regard meat as a food which is nearly all protein, but about 60 or 70% of it consists of water and the protein content is rarely as high as 20%. Bread has 37% water and about 8.5% protein and, weight for weight, has almost the same energy value as roast beef.

"The discovery of the vitamins aroused so much interest that there has been a tendency toward overemphasis. To many the main criterion of the goodness of food is its content of vitamins, and some seem to think that, because a little is good for one, then a lot will be much better. There is no experimental evidence to show that healthy persons would benefit by taking vitamins over and above their ordinary requirements.

"Since 1939 calories have come more and more prominently before the public. Some persons seem to think that calories are a synonym for food and that they eat calories. It should be understood that one derives energy from proteins, fats and carbohydrates and expresses energy as calories.

"Some persons believe that carbohydrates are of little nutritional use. It is starch that is especially criticized, and potatoes, bread and other cereal foods rich in starch are often subjected to scorn as 'starchy foods.' If sugar were condemned there would be much more justification, for sugar is the most unbalanced of all foods commonly eaten by civilized man. It is devoid of vitamins, minerals and proteins. Starch in natural foods like potatoes and bread is always accompanied with significant amounts of protein, mineral substances and vitamins."

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FLOATING MILLS—Procopius, the historian, in his account of the Goths and their wars, provides us with an unusual chapter in the story of flour milling. Vitiges, the king of the Goths, besieged Belisarius in Rome in the year 536 and choked up the 14 large aqueducts, which not only provided water for the use of the city but power for the mills. Says Procopius:

"When these aqueducts were cut off by the enemy, as the mills were stopped for want of water, and as cattle could not be found to drive them, the Romans, closely besieged, were deprived of every kind of food (for with the utmost care they could scarcely find provender for their horses). Belisarius, however, being a man of great ingenuity, devised a remedy for this distress. Below the bridge which reaches to the walls of Janiculum, he extended ropes well-fastened, and stretched across the river from both banks. To these, he affixed two boats of equal size, at the distance of two feet from each other, where the current flowed with the greatest velocity under the arch of the bridge, and placing large millstones in one of the boats, suspended in the middle space a machine by which they were turned. He constructed at certain intervals on the river, other machines of the like kind, which being put in motion by the force of the water that ran below them, drove as many mills as were necessary to grind provisions for the city."

The besiegers tried to destroy the mills by throwing dead bodies and logs into the stream, but it was easy to devise booms for keeping such obstructions out of the mill wheels. The floating mill came into extensive use throughout Europe, and examples of it are said to have been seen in recent years on the Danube. The principle was adopted in America in the construction of tide mills, some of which were in use even after the turn of the current century.

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ANOTHER BREAD SOFTENER, MAYBE—Associated Press reports that sales of perfumed British hair oil—for internal use—are booming in Africa. Releasing this news, the United Africa Co. said in its monthly trade review: "The natives of the Gold Coast spread the hair dressing on bread and eat it with great relish. The reason for this is unknown."

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DIGESTIBLE

From the tines of her long-handled iron fork
Mother dripped the brown crullers above the pot.
Eased them off on the platter, to tantalize
While they cooled. To eat one while hot,

Mother said, gave children indigestion.
So we watched them puff up and brown,
Without asking the one embarrassing question,
That "Why?" that would make mother frown.

By twos and threes they multiplied
On the long, white stoneware platter,
Till mother's "They're cool enough now, I think,"
Brought agreement on the whole matter.

Kunigunde Duncan

"I reckon," said Old Dad Fetchit of the Fish River Roller Mills, "millers are pure creatures of habit when it comes to makin' flour prices. Ef'n you'd change 'em you'd destroy 'em. Sort of reminds me, in a way, of Cousin Henry Fetchit up to Forked Tree. It ain't no les'n fair to Henry to say that as a matter of principle he ain't weighed out a sack of flour or feed in goin' on ten year that he ain't weighed his foot on the scale. The only practical way to change him would be amputation, an' that wouldn't last longer than it would take him to train a wooden leg."

EDITORIAL

CHANGE IN EXPORT SUBSIDY POLICY IMPERATIVE

A GOVERNMENT policy which insures the American farmer a price for his wheat so high as to render it noncompetitive in the world market makes sense only if it is also the government's policy to discourage exports. But the same government that through its price-support programs destroys exports of wheat and its products proclaims that its policy is to promote exports. This, of course, could make sense only if there was an export subsidy on wheat and flour which would exactly offset the supported price of the farmer. If such contradictory policies can be called sincere, they are stupid without this adjustment; if no effective adjustment is made they are not merely insincere and stupid—they are evidence of bad government.

Could there be in the United States of America such a government as is described in the foregoing paragraph? There could—and there is. The two contradictory policies have been in existence for some time. Few of the men in government are so stupid as not to understand the irreconcilability of the policies and not to know of their inevitable results. Some of these men no doubt have been trying to make one policy fit the other, but the net result to date is failure. Thus the flour milling industry continues to suffer from inept government, and even the farmer fails to realize the full benefit of his subsidy. When the miller loses a market, so does the grower of the wheat.

While the Department of Agriculture was promoting the International Wheat Agreement its spokesmen assured the milling industry of this country that its interests would be protected. But very soon it became apparent that this promise was not being kept. Now a survey of the first year's operation of the pact discloses that this country failed to obtain its share of either world wheat and flour exports or its share of IWA exports. The decline in export business continues at an accelerating pace, and this is particularly true of flour.

There is one simple and compelling reason for this loss of position in the export market. Our wheat prices, quality considered and after application of subsidies, have been and are now above world competitive prices. There is also one simple and imperative solution—an adequate subsidy or an export wheat sales price that will, at all times result in U.S. wheat and wheat flour being competitive in price on a comparable quality basis with other wheat and flour entering world trade.

Such a protection as this to the American flour milling industry and to American agriculture was specifically promised—as, of course, it ought to have been. It meets every test of reason and fair play. Further procrastination in fulfilling the obligation can only more seriously put in question the good faith of government.

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A DREAM COME TRUE

A 30-YEAR dream of the baking industry comes true Sunday, Oct. 15, when the new million-dollar headquarters building of the American Institute of Baking is dedicated in Chicago. The dedication ceremonies will be a highlight of the 1950 convention of the American Bakers Assn. and this timing will allow a greater number of the rank and file of the industry and its allied trades to observe the long-awaited hour of fruition.

Construction of the building was made possible by funds of the American Bakers Foundation, which was created by the American Bakers Assn. and incorporated under the laws of Illinois in 1921 to receive and administer funds for the institute.

The new building will fill a long-felt need in the baking industry headquarters of Chicago. In the areas of both service and research, the needs and problems of the individual bakers and of the industry as a whole will be given careful attention by the AIB staff using the new facilities. The enlarged laboratories of the institute will make it possible to give a full measure of help to the industry in a field which has become increasingly important in a modern world.

This new scientific and educational headquarters of the baking industry is more than a building of limestone and glass. It is a lasting and useful monument to those far-sighted industry leaders who recognized a future need and had the persistent energy and courage to see that it was adequately filled.

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INDUSTRY PREPAREDNESS—As a part of its general program of preparedness the flour milling industry, through the Millers National Federation, has a task force at work on the transportation front. This group will represent the industry on national emergency transportation problems, especially those which may result in various types of restrictions and controls over transportation facilities. It will not deal with local or regional problems. Minimum carloading is of immediate concern, and other ways of conserving and increasing transportation facilities will be considered.

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WHEAT BEARS NO BRAND

FOR some strange reason, if any at all, the bureaucratic mind never seems to have grasped the simple fact that flour exports are a better outlet for this nation's surplus wheat than wheat exports. The simple reason for the simple fact is that flour bears a brand name, while wheat has none. Flour advertises itself and its maker and seller, while wheat remains almost wholly anonymous. Flour invites a repeat order and thus establishes trade. Wheat is a one-time commodity, without clear identity and lacking in the values that are added by the reputation and sales enterprise of maker and seller. It is a poor ambassador.

International politics and high-level economic planning can and do upset the logic of these facts but should never be allowed to obscure them. Unfortunately they have been obscured. Washington bureaucracy has been deeply influenced by the grade labeling movement, which frankly attacks the brand system and would destroy it. Despite lip service to private enterprise, New Deal and Fair Deal bureaucracy has not been partial to the proprietary and trade-promoting values of branded merchandise. At least its sympathy, judged by its actions has been lukewarm, and this has been noteworthy in postwar international food supply. Legislative compulsion has been needed to give flour a fair break with wheat.

Possibly the bureaucratic mind cannot be expected to grasp fully the brand philosophy and reality. Yet there is at least some evidence of understanding. A special committee of the U.S. Department of Agriculture Office of Foreign Agricultural Relations has just made public its final report on a survey of oriental markets. In that report the committee lays strong emphasis upon its discovery that flour brands are highly important in the Orient, but that the possibility of establishing a large trade in branded goods is lacking there through our domestic policy of supporting wheat prices at a level which makes both wheat and flour from the U.S. noncompetitive in foreign markets.

Trade names and trademarks, commercially powerful everywhere, are especially potent in the Orient. There the purchaser is less concerned with a technical specification than he is with the simple, recognizable symbol that insures him the quality and satisfaction experience has taught him to expect.

But brand reputation in a highly competitive market must at some point yield to price, as it has done in the Orient. The Department of Agriculture committee cites specific evidence of this. The Millers National Federation has placed before Secretary Brannan similar evidence concerning the export field as a whole. It has reminded Mr. Brannan that at times in the past flour exports have represented almost 100% of our total export traffic in wheat. While U.S. flour brands were able to maintain a favored position even in the most competitive foreign markets, this was seldom the case with wheat. Mr. Brannan's attention, therefore, was properly directed to that certain future time when our wheat again will find no welcome sign abroad and when the farmer's export market once more will exist only as the miller can find a market for him.

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THINGS - YOU - DON'T - KNOW DEPARTMENT—Father Time might as well hang up his sickle. Gayelord Hauser has given us the formula for looking younger and living longer. His best-seller health book is condensed for us by that other compendium of the most important facts of life, Reader's Digest, from which we take this nutritional nugget: "I (Gayelord Hauser) advocate the use of whole-grain flours and cereals instead of devitalized or so-called 'enriched' varieties. Breads and cereals formerly were dependable sources of Vitamin E and the B Vitamins. No Vitamin E and only two of the 16 or more B vitamins are added to devitalized bread ironically publicized as 'enriched.' What strange mathematics—to take away 16 and add only two, and call the result 'enriched.' White, bleached flour is void of life-giving elements and should be plainly marked 'devitalized,' not 'enriched.'"

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DIVIDING AND CONFUSING

THE military strategy of divide and conquer is being applied "wrong end to" in our national mobilization. In order to conquer, it is the enemy that must be divided. But we are dividing ourselves.

Harold Stassen calls attention to this absurdity in his demand for the appointment of a top economic mobilization administrator who is not associated with either Democratic or Republican party politics. He says the present policy of dividing the interim regulatory powers between the various members of the President's cabinet and other members of the administration "just will not work."

The first defense order issued by the National Production Administration illustrates his point. It gives military contractors priorities over certain industrial goods but it is ineffective with respect to agricultural commodities, farm equipment or fertilizers, which are governed by another agency, the Department of Agriculture.

Despite the lessons of World War II and the clear intention of Congress to avoid them in the present emergency, the administration is moving down the same old road. Its strategy deserves to be called divide and confuse.

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"I believe in an American system which is not Marxist Communism, not Adam Smith's Capitalism, and God knows is not the feeble water instead of blood that dribbles through the veins of Socialists."—*Austin S. Igleheart, president, General Foods Corp.*

CANADIAN TRADE COMMENT

By A. H. Bailey

TORONTO—British monetary experts and businessmen are uncertain about the ultimate effects in the U.K. of Canada's decision to let the Canadian dollar find its own exchange level. Canada is Britain's second best customer, so it seems that if the Canadian dollar should increase in value in relation to the pound sterling British exports will be cheaper in Canada and therefore more in demand.

On the other hand, Britain buys more from Canada than she sells. For the first seven months of this year Britain sold £66,600,000 worth of goods to Canada while buying £104 million worth. The biggest single item of British imports, accounting for much more than half, was grain and flour.

CANADIAN "AUSTERITY" DUE TO END SOON

Canada's era of austerity is nearing an end. Started in 1947, when reserves of dollars and gold dipped to a dangerous low, the program of slashing imports from the U.S. and embarking on other dollar saving measures will be all but eliminated by 1951.

Announcing the decision to free the dollar the government also disclosed that controls on imports on all U.S. consumer goods will be withdrawn Jan. 2, 1951.

Elimination of similar restrictions on imports of capital goods will be considered. Many of the restrictions on imports are lifted following an announcement several weeks ago. Virtually no American product is completely banned.

EFFECTS OF REVALUED DOLLAR STUDIED

Canada now has a free dollar with which to trade in the markets of the world. Its rate of exchange for foreign currencies will be determined by supply and demand. Basically, that means its value will be determined by the volume and the direction of goods moving in foreign trade channels.

One important result is that imports from sterling areas, more especially from the U.K., will be cheaper. C. D. Howe, trade minister, will retain control of capital goods imports for the purpose of timing the withdrawal of controls. Thus, between Mr. Howe, the dollar-sterling trade board and the government in general, Canadian importers should find plenty of encouragement for increasing purchases from Britain.

PESSIMISTIC OUTLOOK IN SPRING WHEAT AREAS

Conditions in the spring wheat crop areas of Western Canada have given many farmers in those parts a feeling of pessimism. The outlook is not good. Much of the wheat being harvested has been damaged by rain and frost. The crop will look well enough in point of yield, but the quality has been seriously depreciated. Moreover, the quantity has been reduced by unfavorable weather. A heavy snowfall with rain in many places cut down the yield from harvesting. Frost following the rain has seriously damaged the grain. It may be 10 days or more before this wheat can be handled. To date the amount of Manitoba wheat threshed is around 45%.

WEEK'S EXPORT SALES REACH 4,750,000 BU.

WINNIPEG—Export business in Canadian wheat and flour last week totaled almost 4,750,000 bu. Slightly better than 600,000 bu. was in the form of flour, and the bulk of the latter was worked to International Wheat Agreement countries.

Class 2 wheat sales topped 460,000 bu., with Chile, Switzerland, British Honduras, and the U.S. as buyers. The latter was feed wheat for domestic consumption.

Canadian wheat sales to IWA countries exceeded 3,500,000 bu., chiefly to the U.K., supplemented by small amounts to South Africa, Ireland, Norway and Belgium.

BREAD IN THE STAFF OF LIFE

CANADA LIFTS QUOTAS ON DURUM DELIVERIES

WINNIPEG—The Canadian Wheat Board announced Oct. 4 that effective immediately delivery quotas on durum wheat are removed. Producers may now deliver durum wheat without limitation to the extent that space is available at their delivery points. Deliveries must still be made at the delivery point specified in the producer's permit book.

BREAD IN THE STAFF OF LIFE

McCABE REPORTS PROFIT

WINNIPEG—A net profit of $239,428, or $5.33 a share on class A shares, against $194,319, or $4.33 for class A shares a year ago, for the year ended June 30, has been reported by the McCabe Grain Co. The balance sheet indicates working capital of $1,712,119, compared with $1,524,765 a year ago, and shows funded debt reduced to $805,000, from $850,000.

BREAD IN THE STAFF OF LIFE

FARM YIELD AT PEAK

TORONTO—Ontario's farms this year will yield a crop worth $1,250,000,000, their greatest ever. This is about $200 million more than the previous high. Oats, hay and pasture have been particularly valuable. $40 million worth of cattle have been sold out of the province in the first nine months of the year. Formerly about $100 million worth of swine have been produced, and this year it will be above that figure, it is felt.

BREAD IN THE STAFF OF LIFE

FOOD PRICE INDEX UP

WINNIPEG — Reflecting higher costs in foods, fuel, furnishings, clothing and rents, Canada's cost-of-living index advanced during August to another all-time high of 169.8, according to the Dominion Bureau of Statistics. It was the seventh monthly increase this year. In July the index, on a 1935-39 basis of 100, was 168.5.

C. E. Soward

ELECTED—At a recent meeting of the board of directors of the Robin Hood Flour Mills, Ltd., C. E. Soward was elected vice president. Mr. Soward is eastern general manager of the company, with headquarters at Montreal.

Benefits of Milk Solids in Bread Reported by NRC

CHICAGO—A recent bulletin on the National Research Council stated that nonfat dry milk solids have a "beneficial effect" in bread and reports the council's opinion that toast made from bread is considered to be of superior flavor.

"The beneficial effects of nonfat milk solids in bread are well known," the research group said. "The crust has a more agreeable color, the inside a softer texture, and the entire loaf a better shape . . . the bread tends to retain its moisture more tenaciously and so remains fresh longer."

The research council bulletin stated that nonfat milk solids contribute importantly to the quality of the protein mixture and they increase the quality of protein as well. "Calcium, riboflavin and all the other important nutritional substances supplied by nonfat milk solids likewise are increased in direct proportion to the amounts of milk used."

BREAD IN THE STAFF OF LIFE

PEAVEY FIRM APPOINTS THREE NEW DIRECTORS

MINNEAPOLIS—Three men have been added to the board of directors of F. H. Peavey & Co. Stockholders of the company have reelected all other directors and officers, headed by F. B. Wells, president, and F. T. Heffelfinger, chairman of the board.

Newly added to the board are Charles E. Huntting, Minneapolis, vice president, F. H. Peavey & Co.; Leo J. Carlin, Minneapolis, vice president and general manager of Peavey Elevators; and Harry B. Stoker, Duluth, vice president and general manager of Globe Elevators in that city.

Mr. Carlin, who began his service with the Peavey firm in 1915, is president of the Northwest Country Elevator Assn., a member of the executive committee of the Northwest Crop Improvement Assn., a director of the American Retail Coal Assn., and of the National Grain & Feed Dealers Assn. He is a member of the Minneapolis Club, Athletic Club and Minikahda Club.

Mr. Huntting has been active in the grain business both in the U.S. and Canada since 1919. He is former assistant chief commissioner of the Canadian Wheat Board and served as technical adviser to the Canadian delegation at the International Wheat Conference in London in the spring of 1947.

Mr. Stoker, who has served in the Peavey system since 1914, is a director of the First and American National Bank, Duluth; a director of the Duluth, South Shore & Atlantic Railroad; president of the Duluth Board of Trade Clearing Assn., and has been a director of the Duluth Board of Trade for several years.

BREAD IN THE STAFF OF LIFE

ELEVATOR DESTROYED

LAMBERTON, MINN.—The Farmers Elevator here was destroyed by fire recently with a loss approaching $70,000, according to L. D. Christiansen, manager of the elevator. The 50,000-bu. structure was half full of grain and seed.

BREAD IN THE STAFF OF LIFE

Other Industries Cooperate With Bakers' Ads

CHICAGO—Tie-ins with allied industries and foods are featured in the current advertisements of the Bakers of America Program, continuing the bakers' program plan of illustrating the many uses of bread and baked products.

Ads appearing in September magazines featured a cherry pie topped with ice cream, associating the bakers' product with cherry pie time and the ice cream that so often accompanies cherry pie. Bakers' program headquarters point out that the Campbell Soup Co. also advertised bakery products as a part of its school lunch advertisements during September in McCall's and Ladies' Home Journal. The Bakers of America Program ad on school lunches appeared in the Saturday Evening Post, Ladies' Home Journal, McCall's, and True Story.

A striking advertisement in the Oct. 24 issue of Look, Saturday Evening Post for Oct. 21, and the October issues of Good Housekeeping and True Story shows how delicious toasted cheese sandwiches can be, it is said.

This promotion which the Bakers of America Program expects will be seen by 48 million potential customers, is shown in the accompanying illustration.

Bakers' Ad Features Bread, Cheese

Stock Market Picture

Quotations on baking, milling and allied stocks listed on the New York Stock Exchange and the New York Curb market:

	High	Low	Close Sept. 26,	Close Oct. 3,
	—1950—		1950	1950
Allied Mills, Inc.	30¾	27	28	29
Allis-Chalmers	36¾	29¾	33¾	36¾
Pfd. $3.33	91	83½	89½	90½
Am. Cyanamid	56¾	49	49½	53½
Pfd.	170½	153¾	157½	*157½
A.D.M. Co.	60	50¾	55¾	57½
Borden	51¾	45¾	50½	51
Burry Bis. Corp.	35½	29½	31¾	32¾
Cont. Baking Co.	19¾	14¾	17	16¾
Pfd. $5.50	100	80	83	83½
Corn Pr. Ref. Co.	73¾	63	67	67¾
Pfd. $7	187½	176½	180½	180½
Cream of Wheat	28¼	18¾	19½	19¾
Dow Chemical	77	54½	60¾	60¾
Pfd. $4 A	111½	107	107	108
Pfd. $3.33 Ind.	136½	118½	130	132
**Flour Mills of America, Inc.	12	9¾	10½	10
Gen. Baking Co.	12	8½	10¾	10
Pfd. $8	160	140	153½	150
Gen. Foods Corp.	51¾	44½	47¾	48½
Pfd. $3.50	103½	99½	101	101
Gen. Mills, Inc.	59¾	51¾	56½	56¾
Pfd. 5%	118¾	103¾	116	118½
Pfd. 5%	139½	134¾	136¾	137½
Gr. A&P Tea Co.	146¾	133½	137¾	135½
Pfd. $5	157	139	144½	144¾
Hathaway Bak-eries, Inc., "A"	11¾	9¾	10	10½
Hom & Hardart Corp. of N.Y.	24	21½	22	22
Pfd. $5	111½	100¾		111¾
Pfd. $8	167	150	156	160
Merck & Co.	63	39¾	53½	53
Pfd. $3.50	100	96	98	97½
Pfd. $4	166	139	161	156½
Natl. Biscuit Co.	39½	30½	37½	38
Pfd. $7	186	175½	183½	181
National Aprons	18½	13¾	14½	13¾
Pillsb. Mills, Inc.	34½	30	32	32¾
Pfd. $4	106	102½	103	*103
Proc. & Gamble	60½	56	58	57½
Purity Bak. Corp.	34¾	25¾	30½	31¼
Quaker Oats Co.	139	90	135½	137
Pfd. $6	160½	154	156½	156
Ralston Purina Co., $3.75 Pfd.	103½	100	101½	101½
St. Regis Pa. Co.	16¾	7¾	10½	10¾
Pfd. $4.40	95	65	85½	86
Std. Brands, Inc.	34¼	26	27¾	27¾
Pfd. $4.50	96¾	88½	91½	92
Sterling Drug	39¾	34	36	36¾
1Pfd. $3.50	161½	98	161	161
Sunsh. Biac., Inc.	63¾	49	56¾	57½
United Biscuit of America	33	25½	30¾	28¾
Pfd. $4.50	111½	106½	*111½	111
Victor Ch. Wks.	51¾	39¾	46	46½
Pfd. $3.50	101	96½	100½	*100½
Wagner Bak. Co.	9½	5½	7	6½
Ward Baking Co.	19¾	14½	18¾	18½
Warrants	6¾	3¾	6	6¼
Pfd. $5.50	106	97	105½	105

Closing bid and asked prices on stocks not traded Oct. 3:

	Bid	Asked
Colorado Milling & Elev. Co.	13½	15
Safety Car Heating & Lighting Co., Inc.	16½	17¾
*Standard Milling Co.	6½	7½
Omar, Inc.	17½	19
Wagner Baking Co., Pfd.	111	113½

*Previous close. **Midwest stock market. 1Over counter. 2Subsidiary Sterwin Chemicals, Inc.

CANADIAN STOCKS

	High	Low	Close Sept. 22,	Close Sept. 29,
	—1950—		1950	1950
Can. Bakeries	11½	6	8½	10
Can. Food Prod.	6	3	3½	4
A	16	9	10	10½
Pfd.	75½	50	60	58
Consol. Bakeries	9¾	7	9½	9
Federal Grain, A	14	9	11½	12¾
Pfd.	127	110	120	125
Gen. Bakeries	1.00	0.50	0.75	0.50
Inter-City Bak.	15	13	14¾	14
Lake of the Woods	78½	72	73	83½
Maple Leaf Mlg.	10½	8¾	10½	10½
McCabe Grain, B	8¾	7½	8	8
Ogilvie Flour	73½	19¾	22	22
Purity Flour	8¾	3½	6	6
Pfd.	60	45½	47½	47½
St. Lawrence Fl.	21	14	17	16
Toronto Elevs.	11	8¾	10	11
United Grain, A	19½	16	18½	18
George Weston	39	30	33½	33
Pfd. 4½%	104	100	102	101½

Closing bid and asked prices on stocks not traded:

	Bid	Asked
Canada Bread		
Canada Bread, Pfd. B	42	43
Catelli Food, A	10½	11
Catelli Food, B	14½	
Lake of the Woods, Pfd.		
McCabe Grain, A	9	9¾
Mid-Pacific Grain	17½	18
Ogilvie Flour, Pfd.	110	115
Reliance Grain	.50	6.15
St. Lawrence Flour, Pfd.		140
Western Grain		1.00
Western Grain, Pfd.	60	
Wood Mfg., Pfd.	53	58

—BREAD IS THE STAFF OF LIFE—

NEW MEXICO FIRM BOUGHT

CLOVIS, N.M.—The Farmers Co-operative Mill & Elevator Co. was taken over by a group of former Plainview, Texas, businessmen here Sept. 22. J. R. Pritchell, Robert Strader, Charles Roberts and their associates took over the mill and will continue using the same brands, but the plant has been renamed the New Mexico Mill & Elevator Co. The new owners were with a Plainview mill and elevator company. Albert Meyers will continue as general manager. A new 1 million-bushel elevator has just been completed for the plant.

—BREAD IS THE STAFF OF LIFE—

WINTER CROP SOWING DELAYED IN DENMARK

LONDON—Denmark's winter bread grain sowing is being held up by continuous wet weather. Both rye and wheat should have been sown by Oct. 1, but in many districts heavy downpours have made this impossible. The worst affected areas are in west and north Jutland.

In central and southern Spain rains have ended a menacing drouth and farmers should now be able to proceed with winter sowings.

Wet weather has frequently hindered farmers in clearing the last fields of grain in other parts of Europe, but on the whole outturn estimates have been maintained.

—BREAD IS THE STAFF OF LIFE—

PORT CHURCHILL CLOSES AFTER HEAVIEST YEAR

WINNIPEG—Grain shipping out of Port Churchill, on Hudson Bay, ended for the current season Oct. 4, when the Italterra cleared for Genoa with 357,000 bu. wheat. This was the 20th cargo of wheat moved from Manitoba's northern port in 1950, four more than the record established a year ago, when 16 ships cleared slightly more than 5,500,000 bu. The total cleared from the Hudson Bay port this year was just over 6,700,000 bu.

The 1950 shipping season through Hudson Bay opened July 31, with the docking of the Tricape, followed by the Durham, to open the shipping season eight days earlier than any previous year. Italian ships took on cargoes for the first time since before World War II. For the first time, a wheat cargo from Port Churchill was discharged at Eire. Also for the first time, a ship flying the Swiss flag loaded grain at the northern port.

—BREAD IS THE STAFF OF LIFE—

AFMA FEED SURVEY GROUP PLANS OCT. 26-27 MEETING

CHICAGO—The ninth annual meeting of the American Feed Manufacturers Assn. feed survey committee will be held in Chicago Oct. 26-27. The committee is composed of 23 men from various state colleges and experiment stations from all sections of the U.S.

A report on the findings of the committee will be issued immediately following the meeting. It will present an estimate of total feed supplies available for the 1950-51 feeding year and estimates of feed usage for each class of livestock and poultry.

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Mill Chemists to Have Voice in Decision on New Wheat Varieties

MANHATTAN, KANSAS — Cereal chemists from mills in the Southwest will have a part in deciding whether any of five newly developed varieties of hard red winter wheat shall be released for commercial production when the annual meeting of the wheat variety committee of the Kansas Agricultural Experiment Station is held here Oct. 20.

The committee will review reports from collaborative tests which have been made to determine the agronomic, milling and baking characteristics of the wheats under consideration. Last July a group of millers, representing the Association of Operative Millers, assisted in conducting milling tests on the new varieties in the 136-sack mill operated by the Department of Milling Industry, Kansas State College.

The flour milled in those tests was distributed among 15 commercial mill laboratories for study and comparison with accepted varieties by the control chemists.

During the morning of Oct. 20 the flours will be baked into test loaves for further evaluation by the collaborating chemists. In the afternoon, a meeting of the wheat variety committee will be held and station agronomists will present their recommendations along with those of the operative millers and cereal chemists. It has been the policy of the wheat variety committee in the past to recommend only those varieties for commercial production which are better in all tests than are existing varieties.

The wheat variety committee meeting is being held in conjunction with the annual Tri-Section meeting of the American Association of Cereal Chemists which will convene during the evening of Oct. 20. James A. McCain, newly appointed president of Kansas State College, will welcome the chemists to the campus during a dinner meeting to be held in Thompson Hall.

Rowland J. Clark, W. E. Long Co., Chicago, will be the principal speaker at the dinner meeting. The subject of his address will be "Professional Status of the Cereal Chemist."

A meeting of the AACC Amylograph standardization committee will be held following the banquet.

The sessions Oct. 21 will be held in West Waters Hall on the college campus. Four technical papers have been programmed for presentation. They are:

"Quality Control Technics in the Feed Industry," by Loren V. Burns, Kansas City.

"Studies on the Relation of Bran Thickness to Millability of Some Pacific Northwest Wheats," by Roger A. Larkin, Northern Regional Research Laboratory, Agricultural Research Administration, Peoria, Ill.

"Determination of Hidden Insect Infestation in Wheat by the Sectioning Technic," Dr. L. L. Lyon, Industrial Research Foundation, University of Wichita.

"Photomicrographs of Starch Gelatinization," Dr. R. M. Sandstedt, University of Nebraska.

Dr. J. A. Shellenberger, head of the department of milling industry and president of the AACC, will give the members of the three sections a report on current affairs of the national organization at a luncheon to be held in the college cafeteria.

Dr. W. F. Geddes, director of the department of agricultural biochemistry, University of Minnesota, will also appear on the luncheon program. The subject of his address will be "Bread Staling, Its Nature and Significance."

Members of the staff of the department of milling industry are in charge of the meeting.

DON F. COPELL ADDRESSES LOS ANGELES ASBE UNIT

LOS ANGELES—Simplification of operations in the baking industry is the answer to these critical times, declared Don F. Copell, Wagner Baking Co., Newark, N.J., in an address before the Los Angeles chapter of the American Society of Bakery Engineers. Mr. Copell is on a tour of several ASBE chapters along the Pacific Coast.

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GENERAL MILLS BEGINS SERIES OF 12 REGIONAL STOCKHOLDERS MEETINGS

SAN FRANCISCO—The "General Mills Story" will begin a nation-wide run of four weeks Oct. 13, when Harry A. Bullis, chairman of the board, General Mills, Inc., Minneapolis, conducts the first of 12 informal regional stockholders meetings.

The program will present a report by Mr. Bullis, statistics by Gordon C. Ballhorn, comptroller, and a premiere of the new annual report film, "Assignment—General Mills."

This film won the Oscar in the Financial World competition as "the best annual report film to the public in 1950" in the current competition. It concerns two students who do a theme on the company, and was produced by Apex Films, Hollywood.

The meetings continue a policy laid down by company executives in 1939 of taking the General Mills story directly to the owners at two-year intervals; the plan has been followed except for the war years.

The brief program will include remarks by members of the Betty Crocker home service staff, a question period, displays of company products, and refreshments. Employees will see the film on company time.

The schedule of meetings is as follows: Oct. 13, San Francisco, St. Francis Hotel; Oct. 16, Los Angeles, Ambassador Hotel; Oct. 19, Oklahoma City, Skirvin Hotel; Oct. 25, Chicago, Stevens Hotel; Oct. 27, Detroit, Statler Hotel; Oct. 30, Buffalo, Statler Hotel; Nov. 2, New York, Waldorf Astoria; Nov. 6, Philadelphia, University of Pennsylvania; Nov. 8, Washington, D.C., Statler Hotel, and Nov. 10, Minneapolis, Nicollet Hotel.

HAYDEN MILLS HOST TO MICHIGAN AOM MEETING

TECUMSEH, MICH.—About 100 representatives of Michigan flour mills attended the fall meeting of District 6, Association of Operative Millers, held Oct. 7. Host mill for the affair was Hayden Flour Mills, Inc., and its proprietor, Perry Hayden of "Dynamic Kernels" fame conducted a sightseeing tour of the historical places in the surrounding countryside.

L. E. Collier of the Toledo mill, National Biscuit Co., national president of the AOM, and Donald S. Eber, its executive secretary, attended the meeting and spoke briefly about association affairs.

The afternoon was devoted to a technical program which included discussions on the operation of Entoleter centrifugal machines; application of anti-friction bearings in flour mills; production of self-rising flours, and a report on the quality characteristics of the 1950 Michigan soft wheat crop.

Milton P. Fuller, chairman of the board, King Milling Co., Lowell, Mich., was present to thank the AOM executives for the honorary membership in the association which was awarded him last spring. Mr. Fuller paid high tribute to the operatives and the association.

Alfred E. Borchardt, Ralston Purina Co., Battle Creek, Mich., was elected chairman of the district, succeeding Albert H. List, Star of the West Milling Co., Frankenmuth, Mich. Clyde F. Davis, Jonathan Hale & Sons, Inc., Ionia, Mich., was elected vice chairman, and Walter Scott, Chelsea (Mich.) Milling Co., was named secretary and treasurer.

CORN MILLING DESCRIBED AT MILLERS CLUB MEETING

CHICAGO—John L. Neenan, corn milling specialist on the staff of the grain and chemical milling section of the Allis-Chalmers Mfg. Co., Milwaukee, gave an illustrated talk on corn milling at the first dinner meeting for the season of the Chicago Millers Club, Oct. 5. Approximately 50 members attended the meeting.

Mr. Neenan reviewed the dry corn milling process and said that most of the improvements have been made in the degerminating system. He had projection slides of several flow diagrams and described the process. About 20 main and by-products are produced in the corn milling process.

Ernest Roth, Buhler Bros. Co., New York, showed a motion picture made in an Italian wheat flour and durum mill of 2,000 sacks capacity. During the showing of the picture Mr. Roth fully described the various types of equipment in the mill.

Donald S. Eber, executive secretary of the Association of Operative Millers was a guest at the meeting. He told the millers of plans for the 1951 convention of the AOM, to be held the week of May 14 at Hotel Sherman, Chicago.

R. C. Bartee, General Mills, Inc., Chicago, president of the club, said that Dr. C. W. Brabender, technical consultant for Pillsbury Mills, Inc., Minneapolis, would be the speaker at the club's next meeting Nov. 16. Members of the Midwest Section, American Association of Cereal Chemists, will be invited to attend this meeting, Mr. Bartee said.

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Flour Sales Summaries from Leading Markets

Prices reported in The Northwestern Miller's market reviews are for flour packed in 100-lb. cotton sacks unless otherwise specified. Mill list prices are quoted in the principal manufacturing centers and sales prices in the larger distributing centers. They represent average wholesale levels and do not take into account high or low extremes at which occasional individual sales may have been made. Except as noted, the price situation reported in these columns is that of the day preceding publication.

Southwest

Kansas City: The dullest week for flour business since the 1950 crop year began was reported by mills in the Southwest. Were it not for some round lot business with the U.S. Army Quartermaster, an even poorer showing would have been made in this area. Both buyers and sellers of flour were holding the line on market ideas and prices, consequently a virtual stalemate developed in domestic markets.

Sales in the Southwest averaged only 30% of capacity, compared with 50% the preceding week and 45% a year ago. Forty percent of the volume sold was to the army.

The market was without any major buying interest for the first time in several months and only a scattered number of fair-sized lots to independent bakers and one and two car sales made up the total, in addition to the quartermaster business.

Actually, the largest bakery order put on any books in the area was 10,000 sacks to a baker in the Midwest. Otherwise the quantities ranged between single cars and an occasional 2,000 to 4,000 sacks. There was little inquiry from the bakery trade, and the millers also were holding back in pressing for business. Prices held firm and in most cases were up about 5¢ sack.

Family flour business was slack. Jobbers and other family flour buyers were well stocked due to the unseasonally heavy bookings last summer. In the South the late cotton crop and the reduced production anticipated has put a crimp on grocery business.

Export sales were limited to a few lots in Latin America. IWA quotas were raised in Venezuela by 40,000 tons, Guatemala 15,000 tons, Costa Rica by 3,000 tons and Portugal 13,125 tons, but thus far it has not served to improve business. Contracts with Guatemala still cannot be completed until subsidy payments are available to U.S. mills, and as yet the Department of Agriculture has no go ahead signal from the International Wheat Council.

Clears were becoming increasingly difficult to locate. Considerable Latin American interest has not been filled because of the scarcity of clears for October and November shipment, and the situation has become more acute with the Netherlands back in the market this week for new purchases. Lighter mill operations and increased purchases of flour by the U.S. Army Quartermaster have also tightened the clears situation.

The biggest volume of business for southwestern mills last week was with the quartermaster. Mills in this area shared sales of over 150,000 sacks on Oct. 3-4, both domestic and export pack.

Milling operations in Kansas City last week fell to 67% of capacity, compared with 77% the preceding week and 78% a year ago. Shipping directions were reported to be improving somewhat, however.

Quotations Oct. 7, carlots, Kansas City, cottons: hard winter bakery short patent $5.35@5.40, standard 95% patent $5.15@5.25, straight $5.10@5.20; established brands of family flour $6@6.85, first clears $4.30@4.55, second clears $4.10@4.20, 1% ash clears or higher $3.90@4; soft wheat short patent $6.60@6.80, straight $5.20@5.30, cake flour $5.95@6.35.

Two mills report domestic business active, 2 fair, 7 quiet, 5 slow, 4 dull.

Hutchinson: Flour demand was extremely slow last week. Inquiry was negligible, and response to sales efforts was slight. Shipping directions were slow, and operations averaged about 50%. Prices were unchanged. Quotations: Kansas City basis: Family patent $5.85@5.95; bakers patent $5.10@5.20, standard $5@5.10.

Salina: Flour business the past week has been slow, with prices about 5¢ sack higher. Shipping directions are lagging.

Omaha: Scattered flour sales were reported here last week, but millers continue to await a buying splurge which, they predict, will come soon. Inquiry was light to moderate, and production averaged five days. There was little activity or interest in government bids for flour. Bakery flour remains unchanged at $5.25 and family flour at $6.50.

Oklahoma City: Though flour sales ranged up as high as 150% last week, the average for state mills was 32%, compared with 22% the previous week and 28% a year ago. Bakers took 55% of the bookings and family buyers 45%. Operations averaged 65%, compared with 75% the previous week and 80% a year ago. Prices closed unchanged to 10¢ higher. Quotations, delivered Oklahoma points, Oct. 7, carlots, family short patent $6@6.80, standard patent $5.75@6.50; bakery unenriched short patent $5.80@5.91, standard patent $5.65@5.76, straight grade $5.60@5.71; truck lots 35¢ higher on all grades.

Wichita: Mills operated 4½ days at capacity last week. Domestic sales were again very slow but increased to average 32%, compared with 17% the preceding week and 58% a year ago. No export sales were reported. Shipping directions were fair to good. Prices Oct. 7 were unchanged compared with the previous week.

Texas: There was no improvement in demand last week, sales amounting to only about 15 to 20% of capacity, mainly family flour with only a dribble of bakers sales. There was no round lot bakery business, and export outlets were lacking. Running time continued at an average of about four days. Prices were about unchanged. Quotations Oct. 7: family extra high patent $6.50@6.80, high patent $6.20@6.50, standard bakers, unenriched $5.65@5.80; first clears, unenriched $4.65@4.75, delivered Texas common points.

Northwest

Minneapolis: Sales were fairly brisk for three or four days last week, but the total volume declined from the previous week. Additional bookings were made early in the week when strength appeared in the wheat market. A mid-week lull followed, and then late in the period renewed interest appeared in conjunction with an additional boost in prices for high gluten flours.

The early buying was fairly well scattered, including purchases by larger independents and the jobbing trade. Individual quantities involved were not large, probably 10,000 sacks comprising the largest lots.

Advancing premiums for high protein wheat later in the week led to buying in the East Oct. 6-7. It is believed these sales added substantially to the total business of the week, although all of them are not included in the percentage figure appearing below.

Sales of family flour were very sparse, and directions also tapered off after a period of slight improvement. No price change was posted.

Some exporters felt that the recent freeing of the Canadian dollar which resulted in bringing its value closer to that of U.S. currency might make U.S. export prospects in Latin America brighter. They pointed out that while Canadian wheat prices have been adjusted to compensate for the changed dollar relationship, flour prices would not necessarily be affected to the same extent since shipping and labor costs must be figured in at the new dollar value. Others, however, felt the Canadian government would help exporters keep their competitive edge on U.S. mills.

Sales by spring wheat mills last week averaged 100.7% of six-day capacity, compared with 151.4% the previous week and 25% in the corresponding week a year ago. Shipments from mills, reflecting slower receipt of directions, declined to 65.6% of capacity, compared with 70.9% the previous week.

Operations of Minneapolis mills averaged 72% of capacity, compared with 78% the previous week and 85% a year ago. For the entire Northwest, operations averaged 70% of capacity, compared with 75% the preceding week and 79% in the comparable week of 1949.

Most grades of flour were quoted unchanged from last week, but high glutens advanced 10¢ sack and now average 60@70¢ over standard patents.

Quotations Oct. 9: standard patent $5.60@5.90, short patent $5.90@6, high gluten $6.30@6.60, established brands of family flour, enriched $7, first clear $5.55@6.20, whole wheat $5.55@5.80.

Interior Northwest Mills: Most interior mills reported business was slow last week, although a few noted a slight improvement. Family flour trade also was better for some concerns. Production averaged 70% of capacity, compared with 74% the previous week and 76% a year ago.

Central West

Chicago: It was another quiet week for local flour distributors. The trade continued price-conscious and held back, believing that quotations should work lower. Business last week consisted of a fair number of one and two carlots, with some buyers taking three to four cars for 30-day

Sales Under Wheat Agreement

1950-51

Exporting countries—Total sales 1,000 bu.

Importing countries	Guaranteed purch. bu.	United States* Wheat	United States* Flour	United States* Total	Australia†	Canada†	France†	Total
Austria	[illegible]	[illegible]	[illegible]	[illegible]	[illegible]	[illegible]	[illegible]	[illegible]
Belgium	[illegible]	[illegible]	[illegible]	[illegible]	[illegible]	[illegible]	[illegible]	[illegible]
Bolivia	[illegible]	[illegible]	[illegible]	[illegible]	[illegible]	[illegible]	[illegible]	[illegible]
Brazil	[illegible]	[illegible]	[illegible]	[illegible]	[illegible]	[illegible]	[illegible]	[illegible]
Ceylon	[illegible]	[illegible]	[illegible]	[illegible]	[illegible]	[illegible]	[illegible]	[illegible]
Costa Rica	[illegible]	[illegible]	[illegible]	[illegible]	[illegible]	[illegible]	[illegible]	[illegible]
Cuba	[illegible]	[illegible]	[illegible]	[illegible]	[illegible]	[illegible]	[illegible]	[illegible]
Denmark	[illegible]	[illegible]	[illegible]	[illegible]	[illegible]	[illegible]	[illegible]	[illegible]
Dom. Republic	[illegible]	[illegible]	[illegible]	[illegible]	[illegible]	[illegible]	[illegible]	[illegible]
Ecuador	[illegible]	[illegible]	[illegible]	[illegible]	[illegible]	[illegible]	[illegible]	[illegible]
Egypt	[illegible]	[illegible]	[illegible]	[illegible]	[illegible]	[illegible]	[illegible]	[illegible]
El Salvador	[illegible]	[illegible]	[illegible]	[illegible]	[illegible]	[illegible]	[illegible]	[illegible]
Germany	[illegible]	[illegible]	[illegible]	[illegible]	[illegible]	[illegible]	[illegible]	[illegible]
Greece	[illegible]	[illegible]	[illegible]	[illegible]	[illegible]	[illegible]	[illegible]	[illegible]
Guatemala	[illegible]	[illegible]	[illegible]	[illegible]	[illegible]	[illegible]	[illegible]	[illegible]
Haiti	[illegible]	[illegible]	[illegible]	[illegible]	[illegible]	[illegible]	[illegible]	[illegible]
India	[illegible]	[illegible]	[illegible]	[illegible]	[illegible]	[illegible]	[illegible]	[illegible]
Ireland	[illegible]	[illegible]	[illegible]	[illegible]	[illegible]	[illegible]	[illegible]	[illegible]
Israel	[illegible]	[illegible]	[illegible]	[illegible]	[illegible]	[illegible]	[illegible]	[illegible]
Italy	[illegible]	[illegible]	[illegible]	[illegible]	[illegible]	[illegible]	[illegible]	[illegible]
Lebanon	[illegible]	[illegible]	[illegible]	[illegible]	[illegible]	[illegible]	[illegible]	[illegible]
Liberia	[illegible]	[illegible]	[illegible]	[illegible]	[illegible]	[illegible]	[illegible]	[illegible]
Mexico	[illegible]	[illegible]	[illegible]	[illegible]	[illegible]	[illegible]	[illegible]	[illegible]
Netherlands	[illegible]	[illegible]	[illegible]	[illegible]	[illegible]	[illegible]	[illegible]	[illegible]
New Zealand	[illegible]	[illegible]	[illegible]	[illegible]	[illegible]	[illegible]	[illegible]	[illegible]
Nicaragua	[illegible]	[illegible]	[illegible]	[illegible]	[illegible]	[illegible]	[illegible]	[illegible]
Norway	[illegible]	[illegible]	[illegible]	[illegible]	[illegible]	[illegible]	[illegible]	[illegible]
Panama	[illegible]	[illegible]	[illegible]	[illegible]	[illegible]	[illegible]	[illegible]	[illegible]
Philippines	[illegible]	[illegible]	[illegible]	[illegible]	[illegible]	[illegible]	[illegible]	[illegible]
Peru	[illegible]	[illegible]	[illegible]	[illegible]	[illegible]	[illegible]	[illegible]	[illegible]
Portugal	[illegible]	[illegible]	[illegible]	[illegible]	[illegible]	[illegible]	[illegible]	[illegible]
Saudi Arabia	[illegible]	[illegible]	[illegible]	[illegible]	[illegible]	[illegible]	[illegible]	[illegible]
Spain	[illegible]	[illegible]	[illegible]	[illegible]	[illegible]	[illegible]	[illegible]	[illegible]
Sweden	[illegible]	[illegible]	[illegible]	[illegible]	[illegible]	[illegible]	[illegible]	[illegible]
Switzerland	[illegible]	[illegible]	[illegible]	[illegible]	[illegible]	[illegible]	[illegible]	[illegible]
Un. of S. Africa	[illegible]	[illegible]	[illegible]	[illegible]	[illegible]	[illegible]	[illegible]	[illegible]
U. K.	[illegible]	[illegible]	[illegible]	[illegible]	[illegible]	[illegible]	[illegible]	[illegible]
Venezuela	[illegible]	[illegible]	[illegible]	[illegible]	[illegible]	[illegible]	[illegible]	[illegible]
Total	[illegible]	[illegible]	[illegible]	[illegible]	[illegible]	[illegible]	[illegible]	[illegible]
[illegible]	[illegible]	[illegible]	[illegible]	[illegible]	[illegible]	[illegible]	[illegible]	[illegible]
[illegible]	[illegible]	[illegible]	[illegible]	[illegible]	[illegible]	[illegible]	[illegible]	[illegible]

*[illegible]
†[illegible]

delivery. Business was for all types of flour, hard and soft winters and springs, with no big sales of any. Directions were fair to good.

Family flour continued very quiet. Sales were widely scattered and in small lots only, and deliveries also slowed up.

Business with other mills in the central states was exceedingly quiet last week, and sales were only about 15 to 20% of capacity. Very little hard wheat flour was sold, and soft wheat flour sales were only in one and two cars. There was practically no forward booking of flour. There was no family flour business, and directions were rather slow. Mills are operating about 10 to 20% under usual operations for this time of year.

Quotations Oct. 7: spring top patent $5.80@6.10, standard patent $5.70@5.90, first clear $5.60@5.80; family flour $7.25; hard winter short patent $5.60@5.75, 95% patent $5.50@5.65, first clear $4.75@5.05, soft winter short patent $6@6.75, standard patent $5.10@6.40, first clear $5.10@5.80.

Toledo: Flour business apparently has settled down to a rather routine character with only moderate, more or less hand-to-mouth, buying for comparatively nearby requirements. Prices are fairly steady, with the price of wheat remarkably stable. The price paid for No. 2 red wheat, on bids out of Toledo, 41½c rate points to New York, has held steady at about $2.02 for some weeks past and was equivalent to 23c under Chicago December for red and 24c under for white Oct. 6. Mills have been able to maintain rather steady operation and in some cases recently stepped up to full or nearly full 6-day capacity or better. The only trouble has been the shortage of cars, which has been on the point of getting worse and compelling some reduction in operation, and has interfered with the movement of wheat from the country.

St. Louis: Local mills report new sales moderately good. Shipping directions are quite good, with the demand for clears holding steady.

Other central states mills report that flour sales have taken a decided slump. Buyers have been slow to take all types of flour, but soft wheat flour sales seem to be off more than the hard and spring wheat flours. Better war news and wheat markets on the weak side have contributed to hesitancy of bakers and jobbers to take on new commitments, particularly since most of the trade has enough bought for 30 to 60 days. Shipping directions also have been very slow and mill operations light. Flour prices have advanced, due to premiums and feed, about 10c. Clears have held firm, with some of the more wanted export grades up 10c. Supplies are not burdensome and mills are holding to price levels.

Quotations, St. Louis: family top soft patent $6.15, ordinary $5.30; top hard $6.95, ordinary $5.50; bakers soft winter short patent $6.05, cake $6.05, pastry $5.05, soft straights $5.20, clears $4.60; hard winter short patent $5.65, standard patent $5.50, clears $5.05; spring wheat short patent $5.95, standard $5.85, clears $5.95, low protein clears $4.85.

East

Buffalo: Boxcar shortages are plaguing the flour mills. Production of flour in the past week showed a drop from the previous week, due entirely to the shortage of boxcars for shipments. Two mills were forced to cut their running time by a half a day and another for a full day, with the remaining mills barely making five days' running time. The mills are turning more and more to truck transportation to help in

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Canary Corn Meal
•
Hillcrest Rye Flour

Port Colborne Mills—Capacity 26,000 cwt. Daily

SUMMARY OF FLOUR QUOTATIONS

Week-end flour quotations in sacks of 100 lb. (Canadian quotations in barrels of 196 lb.) All quotations on basis of carload lots, prompt delivery:

	Chicago	Mpls.	Kans. City	St. Louis	Buffalo
Spring family	[illegible]	[illegible]	[illegible]	[illegible]	[illegible]
Spring top patent	[illegible]	[illegible]	[illegible]	[illegible]	[illegible]
Spring high gluten	[illegible]	[illegible]	[illegible]	[illegible]	[illegible]
Spring short	[illegible]	[illegible]	[illegible]	[illegible]	[illegible]
Spring standard	[illegible]	[illegible]	[illegible]	[illegible]	[illegible]
Spring first clear	[illegible]	[illegible]	[illegible]	[illegible]	[illegible]
Hard winter family	[illegible]	[illegible]	[illegible]	[illegible]	[illegible]
Hard winter short	[illegible]	[illegible]	[illegible]	[illegible]	[illegible]
Hard winter standard	[illegible]	[illegible]	[illegible]	[illegible]	[illegible]
Hard winter first clear	[illegible]	[illegible]	[illegible]	[illegible]	[illegible]
Soft winter family	[illegible]	[illegible]	[illegible]	[illegible]	[illegible]
Soft winter short patent	[illegible]	[illegible]	[illegible]	[illegible]	[illegible]
Soft winter standard	[illegible]	[illegible]	[illegible]	[illegible]	[illegible]
Soft winter straight	[illegible]	[illegible]	[illegible]	[illegible]	[illegible]
Soft winter first clear	[illegible]	[illegible]	[illegible]	[illegible]	[illegible]
Rye flour, white	[illegible]	[illegible]	[illegible]	[illegible]	[illegible]
Rye flour, dark	[illegible]	[illegible]	[illegible]	[illegible]	[illegible]
Semolina, standard	[illegible]	[illegible]	[illegible]	[illegible]	[illegible]

	New York	Phila.	Boston	Pittsburgh	Atlanta
Spring family	[illegible]	[illegible]	[illegible]	[illegible]	[illegible]
Spring high gluten	[illegible]	[illegible]	[illegible]	[illegible]	[illegible]
Spring short	[illegible]	[illegible]	[illegible]	[illegible]	[illegible]
Spring standard	[illegible]	[illegible]	[illegible]	[illegible]	[illegible]
Spring first clear	[illegible]	[illegible]	[illegible]	[illegible]	[illegible]
Hard winter short	[illegible]	[illegible]	[illegible]	[illegible]	[illegible]
Hard winter standard	[illegible]	[illegible]	[illegible]	[illegible]	[illegible]
Soft winter family	[illegible]	[illegible]	[illegible]	[illegible]	[illegible]
Soft winter straight	[illegible]	[illegible]	[illegible]	[illegible]	[illegible]
Soft winter standard	[illegible]	[illegible]	[illegible]	[illegible]	[illegible]
Rye flour, white	[illegible]	[illegible]	[illegible]	[illegible]	[illegible]
Rye flour, dark	[illegible]	[illegible]	[illegible]	[illegible]	[illegible]
Semolina, standard	[illegible]	[illegible]	[illegible]	[illegible]	[illegible]

	Seattle	Los Angeles		Toronto	**Winnipeg
Family patent	[illegible]	[illegible]	Spring top patent	[illegible]	[illegible]
Bluestem	[illegible]	[illegible]	Spring second patent	[illegible]	[illegible]
Bakery grades	[illegible]	[illegible]	Spring first clear	[illegible]	[illegible]
Pastry	[illegible]	[illegible]	Ontario soft winters	[illegible]	[illegible]

**In cotton, Fort William basis.

SUMMARY OF MILLFEED QUOTATIONS

Week-end millfeed quotations, summarized from the market reviews, are based on carload lots, prompt delivery, in tons, packed in 100-lb. sacks, f.o.b. at indicated points:

	Chicago	Minneapolis	Kansas City	St. Louis	Ft. Worth
Spring bran	[illegible]	[illegible]	[illegible]	[illegible]	[illegible]
Hard winter bran	[illegible]	[illegible]	[illegible]	[illegible]	[illegible]
Soft winter bran	[illegible]	[illegible]	[illegible]	[illegible]	[illegible]
Standard midds.*	[illegible]	[illegible]	[illegible]	[illegible]	[illegible]
Flour midds.†	[illegible]	[illegible]	[illegible]	[illegible]	[illegible]
Red dog	[illegible]	[illegible]	[illegible]	[illegible]	[illegible]

	Buffalo	Philadelphia	Boston	Pittsburgh	Atlanta
Spring bran	[illegible]	[illegible]	[illegible]	[illegible]	[illegible]
Standard midds.*	[illegible]	[illegible]	[illegible]	[illegible]	[illegible]
Flour midds.†	[illegible]	[illegible]	[illegible]	[illegible]	[illegible]
Red dog	[illegible]	[illegible]	[illegible]	[illegible]	[illegible]

	Spring bran	Shorts	Middlings
Toronto	[illegible]	[illegible]	[illegible]
‡Winnipeg	[illegible]	[illegible]	[illegible]

*Brown shorts. †Gray shorts. ‡Fort William basis.

UNITED STATES VISIBLE GRAIN SUPPLY

Visible supply of grain in the U.S. as compiled by the secretary of the Chicago Board of Trade in bushels (000's omitted) on Sept. 30, and the corresponding date of a year ago:

	Wheat 1950	Wheat 1949	Corn 1950	Corn 1949	Oats 1950	Oats 1949	Rye 1950	Rye 1949	Barley 1950	Barley 1949
Baltimore	[illegible]	[illegible]	[illegible]	[illegible]	[illegible]	[illegible]	[illegible]	[illegible]	[illegible]	[illegible]
Boston	[illegible]	[illegible]								
Buffalo	[illegible]	[illegible]	[illegible]	[illegible]	[illegible]	[illegible]	[illegible]	[illegible]	[illegible]	[illegible]
Afloat	[illegible]	[illegible]				[illegible]		[illegible]		
Chicago	[illegible]	[illegible]	[illegible]	[illegible]	[illegible]	[illegible]	[illegible]	[illegible]	[illegible]	[illegible]
Duluth	[illegible]	[illegible]	[illegible]	[illegible]	[illegible]	[illegible]	[illegible]	[illegible]	[illegible]	[illegible]
Enid	[illegible]									
Ft. Worth	[illegible]	[illegible]	[illegible]	[illegible]	[illegible]	[illegible]	[illegible]	[illegible]	[illegible]	[illegible]
Galveston	[illegible]	[illegible]	[illegible]	[illegible]						
Hutchinson	[illegible]	[illegible]						[illegible]		
Indianapolis	[illegible]	[illegible]	[illegible]	[illegible]	[illegible]	[illegible]	[illegible]	[illegible]		
Kansas City	[illegible]	[illegible]	[illegible]	[illegible]	[illegible]	[illegible]	[illegible]	[illegible]	[illegible]	[illegible]
Milwaukee	[illegible]	[illegible]	[illegible]	[illegible]	[illegible]	[illegible]	[illegible]		[illegible]	[illegible]
Minneapolis	[illegible]	[illegible]	[illegible]	[illegible]	[illegible]	[illegible]	[illegible]	[illegible]	[illegible]	[illegible]
New Orleans	[illegible]	[illegible]	[illegible]	[illegible]		[illegible]				
New York	[illegible]	[illegible]	[illegible]	[illegible]	[illegible]	[illegible]				
Afloat	[illegible]	[illegible]			[illegible]					
Omaha	[illegible]	[illegible]	[illegible]	[illegible]	[illegible]	[illegible]	[illegible]	[illegible]	[illegible]	[illegible]
Peoria	[illegible]	[illegible]	[illegible]	[illegible]	[illegible]	[illegible]			[illegible]	
Philadelphia	[illegible]	[illegible]	[illegible]	[illegible]	[illegible]	[illegible]	[illegible]	[illegible]	[illegible]	[illegible]
Sioux City	[illegible]	[illegible]	[illegible]	[illegible]	[illegible]	[illegible]	[illegible]	[illegible]	[illegible]	[illegible]
St. Joseph	[illegible]	[illegible]	[illegible]	[illegible]	[illegible]	[illegible]			[illegible]	[illegible]
St. Louis	[illegible]	[illegible]	[illegible]	[illegible]	[illegible]	[illegible]	[illegible]	[illegible]	[illegible]	[illegible]
Wichita	[illegible]	[illegible]	[illegible]						[illegible]	[illegible]
Lakes			[illegible]						[illegible]	
Canals	[illegible]									
Totals	[illegible]	[illegible]	[illegible]	[illegible]	[illegible]	[illegible]	[illegible]	[illegible]	[illegible]	[illegible]

GRAIN FUTURES—CLOSING PRICES

Closing grain futures quotations in leading markets, in cents per bushel:

	Wheat: Minneapolis Dec.	Minneapolis May	Chicago Dec.	Chicago Mar.	Chicago May	Chicago July	Kansas City Dec.	Kansas City May	Kansas City July	Flaxseed: Minneapolis Oct.	Minneapolis Dec.
Oct. 2	[illegible]	[illegible]	[illegible]	[illegible]	[illegible]	[illegible]	[illegible]	[illegible]	[illegible]	[illegible]	[illegible]
Oct. 3	[illegible]	[illegible]	[illegible]	[illegible]	[illegible]	[illegible]	[illegible]	[illegible]		[illegible]	[illegible]
Oct. 4	[illegible]	[illegible]	[illegible]	[illegible]	[illegible]	[illegible]	[illegible]	[illegible]	[illegible]	[illegible]	[illegible]
Oct. 5	[illegible]	[illegible]	[illegible]	[illegible]	[illegible]	[illegible]	[illegible]	[illegible]	[illegible]	[illegible]	[illegible]
Oct. 6	[illegible]	[illegible]	[illegible]	[illegible]	[illegible]	[illegible]	[illegible]	[illegible]	[illegible]	[illegible]	[illegible]
Oct. 7	[illegible]	[illegible]	[illegible]	[illegible]	[illegible]	[illegible]	[illegible]	[illegible]	[illegible]	[illegible]	[illegible]

	Corn: Chicago Dec.	Chicago Mar.	Rye: Chicago Dec.	Chicago May	Winnipeg Oct.	Winnipeg Dec.	Minneapolis Dec.	Minneapolis May	Oats: Chicago Dec.	Chicago Mar.	Minneapolis Dec.	Minneapolis May
Oct. 2	[illegible]	[illegible]	[illegible]	[illegible]	[illegible]	[illegible]	[illegible]	[illegible]	[illegible]	[illegible]	[illegible]	[illegible]
Oct. 3	[illegible]	[illegible]	[illegible]	[illegible]	[illegible]	[illegible]	[illegible]	[illegible]	[illegible]	[illegible]	[illegible]	[illegible]
Oct. 4	[illegible]	[illegible]	[illegible]	[illegible]	[illegible]	[illegible]	[illegible]	[illegible]	[illegible]	[illegible]	[illegible]	[illegible]
Oct. 5	[illegible]	[illegible]	[illegible]	[illegible]	[illegible]	[illegible]	[illegible]	[illegible]	[illegible]	[illegible]	[illegible]	[illegible]
Oct. 6	[illegible]	[illegible]	[illegible]	[illegible]	[illegible]	[illegible]	[illegible]	[illegible]	[illegible]	[illegible]	[illegible]	[illegible]
Oct. 7	[illegible]	[illegible]	[illegible]	[illegible]	[illegible]	[illegible]	[illegible]	[illegible]	[illegible]	[illegible]	[illegible]	[illegible]

solving their problems of transportation.

One large mill diverted some of its milling force to repairing boxcars that had been offered to them by the railroads, but which were not in condition to immediately load with flour. Stories are told of employees making repairs to floors and sides of boxcars and the car doors and of one mill which went to the trouble of laying a complete tin flooring and siding to several cars to make them available for loading their flour shipments.

Flour buying by the smaller bakery trade remains on a hand-to-mouth basis, with a fair amount being taken nevertheless. Prices on springs advanced 5@10¢ sack. Clears continue strong, but with a noticeable slackening off in demand as prices creep higher.

Quotations Oct. 7: spring family $7.40@7.45, high gluten $6.85@6.95, standard $6.20@6.25, short patents $6.35@6.45, first clears $6.15@6.25; soft winter short patents $5.70@5.75, straights $5.45@5.55, first clears $4.75@4.85; hard winter standards $6@6.10, first clears $5.70@5.80.

New York: Active participation by nearly all classes of buyers brought a substantial total of spring wheat flour buying early in the week. The medium-sized, independent bakers and some distributors were especially interested before the market got away and bought high glutens about 30¢ below later quotations. The increase, made to conform with high protein premiums, brought the stronger flours 70¢ over standard patents which also had a substantial turnover.

Clears sold in fair volume at $6.10@6.15 levels, after which they tightened considerably.

In general this and the previous week's buying covered the needs of medium-sized bakers and the rank and file for about 30 days.

Southwestern buying was confined to scattered lots as the chain bakers were inactive. Soft wheat straights showed a limited pick-up early in the week, but later settled back to small-lot, scattered buying. The boxcar shortage showed no improvement as some mills reported difficulty in maintaining their regular deliveries.

Spring wheat prices were about 20¢ higher and southwestern up about 5@10¢.

Quotations Oct. 7: spring high glutens $6.85@6.95, standard patents $6.15@6.25, clears $6.10@6.25; southwestern short patents $6.05@6.25, standard patents $5.85@6; high ratio soft winters $6.15@7.15, straights $5.10@5.85.

Boston: The local flour market returned to the rut of dullness last week after a series of spasmodic buying waves which saw many buyers replenish their inventories for periods extending to 60 days. Some of the larger chain buyers reported that their flour holdings were sufficient to carry them into the new year unless business improved a great deal more than is commonly expected.

Springs are highly irregular, with some grades advancing as much as 20¢, while others showed a net loss for the week of 5¢. Hard winters are 5@10¢ higher. Soft wheat flours closed unchanged to 10¢ higher.

Dealers reported bookings during the week were very light and confined to small lots for immediate shipment. Soft wheat flour trading showed a slight expansion, but in no case were sales reported for extended periods.

Quotations Oct. 7: spring short patents $6.32@6.47, standards $6.12@6.27, high gluten $6.72@6.87, first clears $6.07@6.27; hard winter short patents $6.02@6.22, standards $5.82@5.97; Pacific soft wheat flour $6.12@6.37, eastern soft winter straights $5.12@5.87, high ratio $6.27@7.17; family $7.54@7.57.

Pittsburgh: Locally and through the tri-state area the demand for flour was very quiet all last week. Wholesale and retail bakeries bought springs sparingly. Demand for hard Kansas bakers patents also was at a low level. Prices showed an upward trend of a few cents average on both spring and winter wheat flour. Retail bakers noted slower sales of sweet baked products.

Family flour showed increased sales the past week, indicating grocers and jobbers are restocking on a moderate scale. Directions are fair to good. Clears are higher priced but are in good demand, with some mills not quoting.

Quotations Oct. 7: hard Kansas bakers standard patent $5.78@5.98, medium patent $5.86@6.08, short patent $5.92@6.18; spring wheat standard patent $6.13@6.42, medium patent $6.18@6.52, short patent $6.23@6.57, clears $5.93@6.37; high gluten $6.69@6.99; family flour, advertised brands $7.16@7.60, other brands $6.40@7.15; pastry and cake flours $5.37@6.87; Pacific Coast pastry flour $6.19.

Philadelphia: A 10¢-sack advance in spring high gluten a few days back generated some buying interest, and moderate amounts of most spring types were taken by both small and medium-sized bakeries as a protection against the possibility of a further upturn. This flurry of activity provided some relief from the dullness which has burdened dealings in recent weeks. Hard and soft winters remained unchanged, so that the spread between these and springs was again widened to renew indecision among the trade.

While most of the latest ordering involved only modest amounts of flour in reflection of the size of the buyers involved, it was believed that it was of sufficient scope to cover them for 30 days or more. The big bakeries have remained pretty much on the sidelines.

Meanwhile, local bakers expect that recent purchases will tide them over for longer-than-normal periods because of the failure of demand for baked goods to show improvement.

Quotations Oct. 7: spring family $7.65@7.90, high gluten $6.90@7, short patent $6.40@6.50, standard $6.30@6.40, first clear $6.05@6.20; hard winter short patent $6.10@6.20, standard $6@6.10, soft winter standard $4.65@4.95.

South

New Orleans: Flour sales suffered quite a falling off during the past week while prices have remained firm to slightly higher, with northern springs showing the greatest strength, particularly those of the higher protein type. Buying was spasmodic and of only moderate amounts on both hard winters and springs, with an occasional booking for 120-day delivery. Purchases were mostly confined to this month's shipment with hard winters getting the bulk of the business.

The higher premiums on the higher protein type of spring wheat flours are causing buyers to back off, and while bakers and jobbers are showing most interest, the volume of sales is not large. Central states soft winters were extremely quiet with only

limited amounts being worked to the cracker and cookie bakers, in a few cases for shipment through December. Cake flour sales are still declining and bakers are finding their production slow, but there are now signs of improvement over the summer months.

Shipping directions are fairly good and buyers appear to be carrying slightly heavier stocks since the shortage of usable boxcars from some points. Export sales remain quiet to both Europe and the Americas, with nothing in sight to create a feeling of optimism.

Quotations Oct. 7, packed in 100-lb. multiwall paper bags: hard winter bakery short patent $5.45@5.55, standard $5.30@5.45, first clear $4.60@4.80; spring wheat bakery short patent $6.05@6.20, standard $5.85@6, first clear $5.75@5.90, high gluten $6.45@6.70; soft wheat short patent $5.65@5.95, straight $5.15@5.40, first clear $4.30@4.60, high ratio cake $5.90@6.30; Pacific Coast cake $6.55@6.65, pastry $5.90@6.05. Shipments by barge from Minneapolis approximately 20¢ sack less.

Pacific Coast

Seattle: Domestic business was steady and improved in volume at current levels. Millers reported that the summer slump seems to be over. Some army business for October and November was placed, two mills participating in it, although at very close prices. Some Philippine business also was placed, although when it was spread around, it did not amount to much for any one mill. Quotations: family patent $6.90, bluestem $6.15, bakery $6.47, pastry $5.88.

Portland: Philippine export business turned out disappointing to the mills of the Pacific Northwest as island buyers did not take nearly the amount of flour anticipated. But the army took substantial amounts of flour, with three large mills getting the business. Restrictions on packaging shut out most of the mills as they did not have the paper linings which the army called for. Otherwise, domestic flour bookings are of a nominal character. Buying is steady in small amounts, and the grind of north Pacific mills is holding up better than a month ago.

Flour quotations Oct. 7: high gluten $6.71, all-Montana $6.44, fancy hard wheat clears $6.30, bluestem bakers $6.22, cake $6.80, pastry $5.98, whole wheat 100% $6, graham $6.70, cracked wheat $5.80.

Canada

Winnipeg: Canadian mills are operating close to capacity for both domestic and export orders. The percentage of lower grades in this year's grist, compared with previous years, is substantially greater. Canadian mills are using No. 4 northern, but it is yet impossible to indicate the percentage of this grade that will be used throughout the season. Relatively little No. 4 northern has come forward to date, and mills are still unable to determine the amount they will probably use.

Export business in Canadian flour last week totaled 144,000 bbl., and of this, slightly less than 130,000 bbl. went to IWA countries, including the U.K., Philippines, Trinidad, Venezuela, Cuba and Haiti. Class 2 sales were worked to Japan, Hong Kong, Colombia and Venezuela. Flour prices remain unchanged.

Quotations Oct. 7: top patent springs for delivery between Fort William and the British Columbia boundary $11.05@11.25, cottons; sec-

2 BAKERY TESTED QUALITY FLOURS

WISDOM — High Protein

Queen Quality FLOUR — Low Protein Mellow Type

Wide Tolerance Flours Make Happy Production Hours

NEBRASKA CONSOLIDATED MILLS COMPANY
OMAHA, NEBRASKA
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Soft Winter Wheat Flours
Family - Commercial
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Long Distance Telephone 39
Cable address — "Jasco"
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KNOXVILLE 4, TENNESSEE

"Sweet Cream"
"Very Best"
Quality Flours
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ACME RYE
A HIGH QUALITY WISCONSIN RYE FLOUR
All Grades
FISHER-FALLGATTER MILLING CO.
WAUPACA, WISCONSIN

"Whitewater Flour"
Ground Where the Best Wheat Is Grown
WHITEWATER FLOUR MILLS CO.
Whitewater, Kansas

We Specialize in FLOUR for BAKERS
SPRING WHEAT • KANSAS WHEAT • SOFT WHEAT
"The Beardstown Mills"
BEARDSTOWN ILLINOIS

GLOBE BAKERS FLOUR
Globe Cereal Mills
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FULTON BAG & COTTON MILLS
Kansas City, Kan. Atlanta • Los Angeles St. Louis New York Dallas Minneapolis New Orleans Denver
BAG MAKERS SINCE 1870

You see those beautiful Ken-Prints*
EVERY WHERE

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"America's most beautiful bag fabrics!"
PERCY KENT BAG COMPANY, INC.
Kansas City Buffalo New York

All Grades
RYE FLOUR
1000 cwts. Flour—250 cwts. Meal
GLOBE MILLING COMPANY
WATERTOWN, WISCONSIN

CONTINENTAL GRAIN CO. MILLING WHEAT FROM EVERY PRODUCING SECTION OF THE UNITED STATES
TERMINAL ELEVATORS
Chicago, St. Louis, Kansas City, Omaha, Toledo, Columbus, Portland, Enid, Buffalo
OFFICES
New York, Chicago, Kansas City, St. Louis, Omaha, Columbus, Nashville, Enid, Minneapolis, Davenport, Buffalo, Fostoria, Galveston, Portland, San Francisco, Vancouver, B. C., Winnipeg

Subsidy Rates Under Wheat Agreement

(In cents per bushel)

	Oct. 2	Oct. 4	Oct. 5	Oct. 6	Oct. 9
To July 31, '51:					
Gulf*	10	10	10	10	10
Gulf†	17	18	18	18	18
Gulf‡	13	14	14	14	14
East Coast	12	12	12	12	12
West Coast	11	11	11	11	11

*Gulf to all of Europe, Mediterranean, Middle East, all of Africa and adjacent islands.

†Gulf to Far East and adjacent areas.

‡Gulf to Latin America, West Indies and Mexico.

ond patents $10.55@10.75, second patents to bakers $10.05@10.25.

Vancouver: Export business is the largest in some time, with prospects for additional trade growing. It is reported that the U.K. flour buying in Canada may be stepped up considerably, following the recent purchase of 30,000 tons.

Some uncertainty surrounds prospective Philippine business. It was reported that credits have been arranged for importing 500,000 bbl. from North America, about half the amount from Canada. It appears that the amount is a special quota and that additional business may follow on a September quota.

Domestic sales are normal, with prices unchanged. Quotations: hard wheat first patents $11, in 98-lb. cottons; bakers patents $9.70 papers, $10.15 cottons; western cake and pastry flour $10.95@11.35 bbl.

Millfeed

Minneapolis: Lagging production at Minneapolis continues to hold the market steady, although demand is not particularly active. Prices are practically unchanged from a week ago. Quotations Oct. 9: bran $45, standard midds. $48, flour midds. $57.50, red dog $64.

Duluth: Demand was steady last week, the trend was unchanged and lower, and supplies were adequate. Quotations: pure bran $44, standard bran $43, standard midds. $48, flour midds. $56, mixed feeds $48.50, red dog $61.

Kansas City: Demand was only fair but lack of sufficient offerings kept the market firm. Bran moved up to the range of $41.50@42 over the week-end, and shorts were steady at $49@49.50.

Salina: Demand is good, with bran $1.50 ton higher and shorts $1 ton higher. Supplies are adequate. Quotations, basis Kansas City: bran $40.50@41, gray shorts $49@49.50.

Wichita: Millfeed demand improved last week. Offerings were adequate to meet the demand. Quotations, basis Kansas City, Oct. 7: bran $41.50, shorts $49.50. Bran advanced $1.50 ton and shorts 50¢ ton, compared with the previous week.

Hutchinson: Millfeed interest slackened considerably last week as a firmer tone developed. Demand was adequate to care for limited production. Prices were $1@1.50 ton higher. Quotations, Kansas City basis: Bran $41@41.50, Gray shorts $49@49.50.

Oklahoma City: Millfeed closed $1.70 higher on bran and 70¢ higher on shorts last week. Quotations, straight cars: bran $43.50@44.50, mill run $47.50@48.50, shorts $51.50@52.50; mixed or pool cars $1 higher on all classes.

Fort Worth: Quotations Oct. 7: bran $47, gray shorts $57@58, delivered Texas common points; about unchanged compared with the week previous. Demand was fully equal to the offerings, and there was no accumulation of supplies.

Chicago: Bran $47@48, standard midds. $49.50@50, flour midds. $59.50@60, red dog $65@68; demand slightly improved, supplies less plentiful.

St. Louis: Millfeed offerings have been light, with demand showing some improvement, particularly on gray shorts. Bran $45, shorts $53, St. Louis.

Toledo: Millfeed prices have been reasonably steady, but the feeling in some quarters is that prices may work lower. Production is moving into consumption. Quotations Oct. 7: bran $47, flour midds. $51@52, f.o.b. mill.

Buffalo: Standard bran $49@50.50, standard midds. $54@55, flour midds. $67@69, red dog $69.50@70.50.

Pittsburgh: Demand for millfeeds increased last week. Supplies are offered to cover all needs. Dealers still maintain a cautious buying policy, looking for lower price levels. Quotations, f.o.b. Pittsburgh points: bran $53@54.60, standard midds. $57.60@58.10, flour midds. $68.10@68.60, red dog $74.10@75.60.

Boston: Demand for millfeed was fairly good in the Boston market, although once again buyers confined their procurement activities to their immediate needs. Most mill agents reported a fairly good inquiry, but the undertone indicated that this buying interest would dry up immediately upon any upward revision of quotations. Bran finished $2 higher for the week, while middlings and mixed feeds held unchanged. Red dog advanced $1. Quotations Oct. 7: spring bran $55@56, middlings $57@58, mixed feeds $57.50@58, red dog $73.50@74.

Philadelphia: The local millfeed market continues to suffer from a lack of buying demand and an accumulation of supplies. The Oct. 7 quotation on standard bran of $56 is $1 under that of the previous week, while a $2 reduction dropped standard midds. to $60, red dog holds unchanged at $75.

New Orleans: Strength in millfeeds last week did nothing to increase sales, and buyers limited their purchases to replenishing low stocks. Mixers and jobbers are hesitant to enter the market with the fluctuating prices of recent date and are buying only as urgently needed, for quick shipment. Bran $51.50@52.50, shorts $59@59.50.

Seattle: The millfeed market was very sluggish last week, with prices declining steadily and mills willing to book November and December material. Until now, the pressure has been mostly on nearby, but now it is possible to book ahead, although at somewhat higher levels than for spot shipment. Pressure by sellers continues strong for all positions, however. Quotations: October $44, November $45, December $46, all delivered Pacific Northwest common points.

Portland: Mill run $43, middlings $49 ton.

Ogden: Millfeed prices declined $2 during the past week, with supply and demand remaining about equal. Mills continue to operate at capacity six days a week, with bookings running through October. Quotations (down $2): red bran and mill run $45, middlings $49; to Denver: red bran and mill run $52, middlings $56; to California: red bran and mill run $52.50, middlings $56.50, f.o.b. San Francisco and Los Angeles.

Vancouver: The domestic picture continues confused following the recent sharp price break after quotations had held at a record high for some time. Offerings from prairie mills continue heavy, but prices are still in a wide range. Bran held unchanged during the week, but shorts and middlings failed to establish any definite trend in view of the big spreads from different mills. Domestic orders are still on the light side. Cash car quotations: bran $53@59, shorts $55@68, middlings $70@74.

Winnipeg: Demand for millfeeds slackened last week, and there was a suggestion of a little panicky selling on the part of some mills as the result of the dollar being released from control. A sharp decline in prices reflected a combination of these factors. At the close of the week, however, there was a tendency for the market to firm, and it was felt that demand would improve and prices strengthen. While not confirmed, there were indications that a few cars of millfeeds had been worked to the New England states on the price decline. Quotations: Manitoba, Saskatchewan and Alberta bran $46, shorts $51; small lots ex-country elevators and warehouses $3 extra.

Rye

Minneapolis: Sales consist of mixed cars, with demand for larger quantities lacking. Quotations Oct. 9: pure white rye $4.20@4.50, medium rye $4@4.25, dark rye $3.25@3.75.

Philadelphia: A number of bakeries here are reported to have been unsuccessful in attempts to locate supplies of dark flour at discounts from current prices. There is virtually no demand at existing prices, with only fill-in orders saving the market from reaching a standstill. The quotation Oct. 7 on rye white of $4.85@4.95 was unchanged from the previous week.

St. Louis: New sales and shipping directions remain fair. Pure white $4.95, medium $4.75, dark $4.20, rye meal $4.45.

New York: Rye flour did not share in the interest awarded wheat and durum flours. Sales were light and buyers continued to mark time. Pure white patents $4.80@4.95.

Chicago: Interest in rye flour is limited, and sales are scattered and in small lots only. Directions are fair. White patent rye $4.40@4.50, medium $4.20@4.25, dark $3.45@3.75.

Pittsburgh: Interest is limited to small purchases for immediate needs. On any material price change downward, larger buying is anticipated as stocks are low in many retail establishments. Quotations, f.o.b. Pittsburgh points: pure white rye No. 1 $4.85@4.95, medium $4.60@4.75, dark $3.67@4.20, blended $5.95@6.15, rye meal $4.35@4.45.

Buffalo: Rye flour business has been slowing up in this area, although a fair demand is still noticeable. Rye flour prices have been gradually working higher for the last three weeks and there is resistance by the bakery trade. Quotations: white rye $5.10@5.15, dark $4.35@4.40, medium $4.90@4.95.

Portland: White rye $6, pure dark $5.10.

Oatmeal

Winnipeg: Rolled oats and oatmeal prices dipped last week, reflecting both the change in the value of the Canadian dollar and a somewhat slacker demand. Trade appeared to be entirely domestic. With the approach of colder weather, mills are fully confident that demand will improve and that the price decline has been only temporary. This, they feel, is supported by the fact that there is likely to be a small percentage of high quality milling oats from this year's crop in western Canada. Frost damage has affected all grades. Quotations Oct. 7: rolled oats in 80-lb. sacks $5.05@5.25 in the three prairie provinces; oatmeal in 98-lb. sacks $6.05@6.25.

Minneapolis: Bulk rolled oats were quoted at $5.63 Oct. 9; 20-oz. packages $3.10, 48-oz. packages $3.35.

GEORGE H. DAVIS GETS HONORARY DEGREE

KANSAS CITY—George H. Davis, president of the Davis-Noland-Merrill Grain Co., Kansas City, was presented an honorary degree of doctor of laws in a ceremony Oct. 2 at Park College, Parkville, Mo. Mr. Davis was cited for a long and illustrious record in national and local civic and business affairs. He was a trustee of the college for 20 years. Among the public services noted in the citation were president of the Chamber of Commerce of the U.S. in 1937, president of the Kansas City Board of Trade in 1912, chairman of the Missouri State Highway Commission 1942-45, chairman of the Grain Exchange Code Authority of the National Recovery Administration, president of the American Royal Livestock Assn., 1938-40, president of the Jacob L. Loose Charity Fund in Kansas City, vice president of the Association of Trusts and Funds and trustee of Linda Hall Library, Kansas City.

BROR W. UNGE NAMED TO HONORARY CONSUL POST

KANSAS CITY—Bror W. Unge, manager of the foreign department, City National Bank & Trust Co., Kansas City, was named honorary royal vice consul of Sweden for the state of Missouri in an announcement made by the consul general for Sweden last week.

Mr. Unge was for 21 years connected with the milling business in the Southwest, specializing in export flour. He was assistant export manager and later export manager for the Topeka (Kansas) Flour Mills Corp. In 1930 he established his own export firm, Unge Exporters, located in Topeka. He became manager of the Kansas City bank's foreign department in 1944 and has held that position ever since.

The announcement was made at a luncheon meeting of the International Trade Club in Kansas City Oct. 4. The speaker was Mr. Unge's immediate superior, Gosta Oldenburg, consul general, Chicago. This is the first honorary post Mr. Unge has assumed for his home country.

RETAIL BAKERY SALES REPORTED UP

WASHINGTON—Sales of retail bakeries during August were 3% higher than sales during the previous month, according to a report of the U.S. Department of Commerce. August sales were at the same level as those of the same month last year. Sales during the first eight months of 1950, however, were reported 3% lower than during the same period a year earlier.

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A Complete Flour Service

★ NORTHWEST 80
★ SOUTHWEST 80
★ HI-GLUTEN 80
★ CAKE 80
★ PASTRY 80
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RUSSELL-MILLER MILLING CO.
MINNEAPOLIS 1, MINN.
Occident, American Beauty and Other Bakery Flours

WOLCOTT & LINCOLN, Inc.
GRAIN MERCHANTS
Operating:
Chicago Great Western Elevator, Kansas City
Wolcott & Lincoln Elevator, Wellington, Kansas
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"Hunter's CREAM"
The Oldest Flour Brand in Kansas
that for more than seventy years has stood at the very top of the fine quality list.
The Hunter Milling Co.
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BAKERY FLOUR
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Manufacturers of
CORN FLOUR - CORN MEAL
CORN SPECIALTIES

Snow Lily
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ENNS MILLING CO., Inman, Kan.
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The Williams Bros. Co.
Rowland Millers KENT, OHIO, U.S.A.
Specialists Ohio Winter Wheat Flour
All our wheat is grown in "Western Reserve" and bought from the growers at elevators we own and operate

ZINSMASTER BREAD CO. HOLDS OPEN HOUSE OCT. 5

DULUTH — The newly-remodeled plant of the Zinsmaster Bread Co. here was on display at an open house scheduled Oct. 5. The bakery, located at 2831 W. Superior St., was open from 7:30 to 10 p.m.

—GRAIN IS THE STAFF OF LIFE—

Bonded Grain in the United States

Stocks of bonded grain in the U.S. as compiled by the secretary of the Chicago Board of Trade, Sept. 16, 1950 (000's omitted):

	Wheat	Oats	Rye	Bar'y
Boston	5			
Buffalo		131	192	
Afloat	247		74	
Chicago			158	
Lakes	82			19
Totals	372	131	424	19
Previous week	5	866	866	
Oct. 1, 1949	434	342	342	

United States Grain Stocks

Commercial stocks of grain in store and afloat at the principal markets of the U.S. at the close of the week ending Sept. 16, 1950, and Oct. 1, 1949, as reported by the Grain Branch of the Production and Marketing Administration of the U.S. Department of Agriculture in bushels (000's omitted):

	Americas Sept. 16, 1950	Americas Oct. 1, 1949	Canadian On hand Sept. 16, 1950	Canadian On hand Oct. 1, 1949
Wheat	246,277	241,198	111	424
Corn	46,127	9,414		
Oats	21,626	26,766	601	539
Rye	7,084	4,456	651	594
Barley	33,003	35,976		
Flaxseed	12,438	14,406		
Soybeans	836	462		

Stocks of U.S. bonded grain in store and afloat in Canadian markets Sept. 16 (figures for corresponding date of a year ago given in parenthesis): wheat, 1,141,876 (1,437,000); bu.; corn, 4,272,000 (861,000); oats, 16,000 (1,591,000); barley, 2,126,000 (1,317,000).

Western Canada Visible Grain Supply

Visible supply of grain in the western inspection division as reported by the Board of Grain Commissioners for Canada, Port William, Ont., Sept. 28, 1950 (000's omitted):

	Wheat	Durum	Oats	Barly
Ft. William and Port Arthur*	18,425	1,334	1,890	2,225
Vancouver-New Westminster	10,924		11	37
Churchill	351		3	
Int., public a.v.c. semi-public elevators	32		4	244
Totals	27,734	1,334	1,918	2,471
Year ago	17,826	2,037	1,804	8,804

Receipts during week ending Sept. 16:

	Wheat	Durum	Oats	Barly
Ft. Wm.-Pt. Ar.	1,384	153	443	1,421
Pacific seaboard	174		8	52
Churchill	719			
Int., public a.v.c. semi-public elevators	18		3	186
Totals	2,277	153	457	1,659

Shipments during week ending Sept. 16:

	Wheat	Durum	Oats	Barly
Ft. Wm.-Pt. Ar.—				
Lake	2,744	187	231	519
Rail	11	4	137	190
Mill'd or processed	3		47	32
Pacific seaboard—				
Grain	1,447			74
Rail	51		18	3
Churchill	714			
Other terminals*	14		3	83
Totals	3,219	191	774	877

Total receipts for the crop year Aug. 1 to Sept. 16, 1950:

	Wheat	Durum	Oats	Barly
Ft. Wm.-Pt. Ar.	18,779	1,337	1,508	4,127
Pacific seaboard	2,464		48	42
Churchill	4,121			
Other terminals*	60	3	9	324

Total shipments for the crop year Aug. 1 to Sept. 16, 1950:

	Wheat	Durum	Oats	Barly
Ft. Wm.-Pt. Ar.	14,819	944	7,124	4,924
Pacific seaboard	2,464		144	191
Churchill	4,121			
Other terminals*	64	3	14	153

*All other terminals and semi-public terminals, western division.

MILLFEED FUTURES

The following is a comparison of selling prices at Kansas City for Sept. 16 and Oct. 7:

BRAN—	Sept. 16	Oct. 7
October	$ — @ $40.00	$41.00@ $41.75
November	41.00@ 41.75	—@ *42.00
December	41.75@ 42.00	41.50@ 44.12
January	43.50@ 43.75	44.00@ 44.75
February	44.00@ 44.50	44.00@ 45.25
March	44.25@ 44.75	44.75@ 45.50
SHORTS—		
October	$ — @ 44.25	$44.25@ 44.25
November	44.00@ 44.50	44.25@ 44.75
December	44.00@ 44.75	47.50@ 48.25
January	47.50@ 47.75	47.25@ 48.00
February	47.75@ 48.50	—@ —
March	48.00@ 48.75	48.00@ 48.75
Sales (Cwts)	1,320	400

*Bids.

MILLING WHEAT
Call VIctor 4384
Kansas City, Mo.
Our stocks are analyzed for baking strength. They're carefully and personally selected — binned according to variety.
Ask for:
LOREN JOHNSON or
W. W. (Bill) SUDDUTH
KANSAS GRAIN COMPANY
BOARD OF TRADE BUILDING KANSAS CITY 6, MISSOURI

IT'S BIN AGED
Flour from this mill comes to you fully aged — ready to use
ATKINSON MILLING CO.

The Rodney Milling Co.
Grain Storage
KANSAS CITY, MISSOURI
"Heart of America" FLOUR
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BOSTON OFFICE:
Seaboard Allied Milling Corporation
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"Gooch's Best"
SUPERIOR QUALITY
to Make All Baked Things Better
Gooch Milling & Elevator Co.
Lincoln, Nebraska

STANDARD MILLING COMPANY
Makers of
• CERESOTA • ARISTOS
BAKERY FLOURS

The J. C. Lysle Milling Co.
MILLERS OF
HARD AND SOFT WHEAT
FLOUR
SINCE 1874
Leavenworth, Kansas

MOSTLY PERSONAL

C. M. Johnson, manager of the durum department of the Commander-Larabee Milling Co., Minneapolis, visited in Omaha and Kansas City last week and later left for St. Louis.

●

L. P. Kenney, Red Star Yeast & Products Co., St. Paul, and **Mrs. Kenney** toured the New England states during a vacation trip the last week of September and the first week of October.

●

Frank H. Cross, assistant director of traffic for General Mills, Inc., Minneapolis, was a recent visitor in Oklahoma City, where he formerly was head of traffic for the southwestern division of the company.

●

Earl G. Wallingford, head of the Mensendieck Grain Co., Kansas City, is confined to St. Luke's Hospital in that city with pneumonia.

●

Ralph Sowden, president of New Era Milling Co., Arkansas City, Kansas, was a business visitor in Kansas City last week.

●

Elmer E. Huffman, sales manager for the Kansas Milling Co., Wichita, was in Chicago last week, visiting Johnson-Herbert & Co., Chicago representative. This company and its predecessors have represented the Kansas Milling Co. for about 50 years in the Chicago area.

●

R. S. Dickinson, president of the Nebraska Consolidated Mills Co., Omaha, visited the Millers National Federation office in Chicago last week.

●

R. S. Hjelmseth, vice president and Dallas manager, Russell-Miller Milling Co., called on the flour trade in Kansas City last week.

●

J. C. Beaven, president; **A. R. Sasse**, vice president in charge of products control, and **C. B. Jones**, secretary, were among the Chicago executives of the Standard Milling Co. who attended the funeral services in Kansas City for Charles W. Sherman, former vice president of the Standard company. Mr. Sherman, who died in Evanston, Ill., was buried from the Country Club Methodist Church in Kansas City Oct. 4. Among others who attended the funeral services was **Robert N. Conners**, vice president and general sales manager of the Chase Bag Co., Chicago.

●

J. W. Gilges, regional sales manager for the Commander-Larabee Milling Co., Minneapolis, was a visitor in the Kansas City offices of the Larabee Flour Mills Co. last week.

●

R. J. Lawrence, sales manager of the family flour division of the Kansas Milling Co., Wichita, is on an extended business trip in the southeastern states.

●

E. L. Schujahn, director of general flour sales, and vice president for General Mills, Inc., Minneapolis, was a recent visitor at the company plant in Oklahoma City.

●

M. C. Sauer, general flour sales executive in the southwestern division of General Mills, Inc., Oklahoma City, was on a business trip in Arkansas last week.

●

B. V. Hopper, sales director for the Valier & Spies Milling Company, St. Louis, is enjoying a two-week vacation.

●

Persons on the floor of the New York Produce Exchange were able to see the World Series on television this year. Engineers, overcoming difficulties that had not been surmounted previously, installed in the old exchange a television set that actually worked well. Because of the old direct current electrical system in the building, the hand-operated elevators and complicated machinery, it was a difficult installation. The television set was raffled off and won by a member, **Ludwig Mueller**.

●

Elmo Sleight, director of sales for the Acme Flour Mills Co., Oklahoma City, recently was on a trade trip through southeastern states. He was accompanied by **R. Robinson**, the company's representative with headquarters in Birmingham, Ala.

●

Charles G. Stapenhorst, who has been sales representative in western Illinois for the Valier & Spies Milling Company, has moved to Florida, where he is now representing the company. **William J. Reichert**, who has been a member of the Valier & Spies sales department, has been appointed to replace Mr. Stapenhorst as sales representative in western Illinois.

●

William Haller, president of the Haller Baking Co., Altoona, Pa., heads the Community Chest drive in his city. Mr. Haller and his teams had 90% of the funds they were assigned to raise before the subscription drive opened.

●

Twin City employees of General Mills, Inc., Minneapolis, attended two company get-togethers at Minneapolis' Hotel Nicollet last week. The evening of Oct. 3 900 male employees of the firm had their party, with 1,200 female employees present at the Oct. 4 affair.

●

John W. Linden, sales director for the Valier & Spies Milling Company, St. Louis, is visiting trade connections in Chicago.

●

Tom Smith, executive vice president of the American Bakers Assn., is in a Chicago hospital following an abdominal operation. He will be unable to make his usual appearance at the 1950 convention of the ABA, scheduled at the Hotel Sherman Oct. 13-18.

HONORED—The top salesman of the western division of King Midas Flour Mills, Minneapolis, for the 1949-50 crop year was Ira W. Deshow, Rice Lake, Wis., second from left in the illustration above. The trophy is awarded annually to the salesman who has the best sales record in the division on a quota basis. Presenting the trophy is Paul Sather, western division sales manager. At the left is W. M. Steinke, King Midas vice president and co-manager, and at the right is M. L. McCormack, the 1948-49 winner. Permanent possession of the trophy will be gained by the first salesman who wins it three times.

DEATHS

James M. Scott, 66, president of Scott Bros. Grain Co., Fort Worth, died in a hospital there recently. He had been in apparent good health up to a few days before his death. A native of Parker County, Texas, he came to Fort Worth in 1910 and established the business which he headed ever since. Mr. Scott is survived by his widow, one daughter and three brothers, **R. L.**, **C. W.**, and **W. E. Scott**, who have been active in the business for many years and will continue its operation.

A. E. Chapman, 74, president of the Central Bag & Burlap Co., Chicago, died Sept. 27. He had been ailing for a few years, but was at his office the day before he died. Mr. Chapman had been president of the company for about 25 years, and was well known in the milling and feed industries. He is survived by his widow, two daughters and a son, **Eugene L. Chapman**, vice president of the company.

Robert L. Jamieson, 83, for many years associated with his sons in the operation of Robert Jamieson & Sons, flour mill in Fredonia, Pa., was killed in a traffic accident recently. His wife was seriously injured in the crash.

Floyd H. Bateman, 43, Shawnee (Okla.) Milling Co., died at his home Oct. 2 following a heart attack. Details on page 16.

—BREAD IS THE STAFF OF LIFE—

THOMAS B. SCHMIDT, SR., OF CAPITAL BAKERS, DIES

HARRISBURG, PA.—Thomas B. Schmidt, Sr., president of Capital Bakers, Inc., and an active civic leader of Harrisburg, died at his home Oct. 6 following a serious illness. He was 54 years old.

Always active in the baking industry, he served as president of the Pennsylvania Bakers Assn. in 1936, having been elected to that office just 25 years following its founding by his father. He served on numerous committees of the American Bakers Assn. and was a member of the board of governors of that organization.

—BREAD IS THE STAFF OF LIFE—

Test Plots for 1951 Field Day Planted on Uhlmann Farm

KANSAS CITY.—The wheat variety test plots on the Uhlmann Farm near Overland Park, Kansas, were planted Oct. 5 in preparation for the 1951 Kansas Wheat Improvement Assn. field day next June. C. E. Skiver, director of the association, and T. C. Hall, agricultural agent for Johnson County, supervised the planting.

The plots were planted to 12 different varieties of hard red winter wheat, ranging from Turkey to some newly developed hybrids undergoing field tests.

Additional plantings of seed which had been subjected to varying degrees of atomic radiation were planted. It is also planned to include tests of various forms of crop and nitrogenous sprays next spring during the growing season.

WANT ADS

Advertisements in this department are 10c per word; minimum charge, $1. Add 10c per insertion for forwarding of replies if keyed to office of publication. (Count six words for signature.) Situation Wanted advertisements will be accepted for 5c per word, $1 minimum. Add 10c per insertion for keyed replies. Display Want Ads $6 per inch per insertion. All Want Ads cash with order.

HELP WANTED

REAL OPPORTUNITY FOR PRODUCER in a Kansas City brokerage office. Milled experience with flour mill or brokerage office helpful. Must be aggressive, good phone salesman, hard worker, good habits, draft exempt. Address 1947, The Northwestern Miller, 512 Board of Trade Bldg., Kansas City 6, Mo.

SITUATIONS WANTED

EXPERIENCED GRADUATE DESIRES POSITION as manager of small plant or assistant in large. Address 1947, The Northwestern Miller, Minneapolis 2, Minn.

WANTED—POSITION AS HEAD MILLER or super-student; can give the best results. 28 years' experience in mill up to 12,000-sack capacity. The best of references can be given. Address 1951, The Northwestern Miller, Minneapolis 2, Minn.

MILLS FOR SALE

FOR SALE—100-SACK FLOUR MILL, 19,000-bu. elevator and outside tank storage 12,000 bu. Machinery in good condition including corn mill and feed cutter. A bargain offered at $1,500. Mingus Flour Mill, Mingus, Texas.

MACHINERY WANTED

WANTED TO BUY — RICHARDSON scales, bag closing machines and other good mill, feed and elevator equipment. J. E. Hagan, 1422 E. High, Jefferson City, Mo.

AUSTRALIA TO INCREASE BULK WHEAT STORAGE

Construction of four wheat storage sub-terminals is planned in the Australian state of New South Wales, according to an announcement of the minister of agriculture for that state. Each of the storage units is to have a capacity of 3 million bushels, thus increasing bulk handling facilities by 12 million bushels.

The increase of that amount should make it possible to handle the coming wheat harvest more satisfactorily than crops of recent seasons. (Production of wheat in New South Wales in 1949-50 was 83 million bushels.) The minister of agriculture said that the principal purpose of this type of storage was to facilitate the movement of wheat during the receiving season, with quick service from silos to sub-terminals.

The terminals are to be strategically located to serve silos in the southern, southwestern, west central and northern sections of the state. The locations were named as Junee, Temora, Parkes and Merris Creek. Each unit is to have capacity of more than 9,000 bu. wheat per hour.

An earlier announcement stated that country silo capacity was to be increased by building new bins at 12 country silo stations in the state. In each the storage capacity was to be increased from 30,000 bu. to 150,000 bu. Plans were also being prepared to increase the capacity of the terminal elevator at Newcastle from 800,000 bu. to 2.8 million bushels. This will permit shipping more wheat from northern and northwestern districts through that port.

Corn—an Important Plant in America

GROWN in every state and on three fourths of all farms in the U. S., corn is the most important plant in North America and is the backbone of U. S. agriculture. Also, it is the most efficient plant that Americans have for trapping the energy of the sun and converting it into food.

Writing in the Scientific American, Paul C. Mangelsdorf, professor of botany at Harvard University, says we may consume only small amounts of corn directly, but, he points out, when it is transformed into meat, milk, eggs and other animal products, it is the basic food of our civilization.

Other comments by the scientist regarding corn and its history follow:

It's a Mystery

Corn is also a mystery—a botanical mystery as baffling and intriguing as any in the pages of fiction. The plant has become so highly domesticated that it is no longer capable of reproducing itself without man's intervention. A grass, it differs from all other grasses, wild or cultivated, in the nature of its seed-bearing organ: the ear. This is a highly specialized inflorescence, or flower cluster, enclosed in husks, which when mature bears several hundred or more naked seeds upon a rigid cob. The pollen-bearing inflorescence, the tassel, occurs separately on the same plant.

The ear of corn has no counterpart anywhere else in the plant kingdom, either in nature or among other cultivated plants. It is superbly constructed for producing grain under man's protection, but it has a low survival value in nature, for it lacks a mechanism of seed dispersal. When an ear of corn drops to the ground, scores of seedlings emerge, creating such fierce competition among themselves for moisture and soil nutrients that usually all die and none reaches the reproductive stage.

There is no evidence that corn was known in any part of the Old World in ancient times. Seeds of wheat and barley, and fabrics woven of the fibers of flax and hemp, have been found in ancient Near Eastern sites—but never grains of corn. The Babylonians and Egyptians pictured and described many plants, but nowhere in their art or literature does corn appear.

Corn as a plant is not mentioned in the Bible, although some English translations do use the word as a synonym for grain. The Greeks who had a word for almost everything, had no word for corn. The extensive ancient Chinese literature and the Vedas of India also are completely

American Ace
—A superior bread flour, milled in one of the West's very finest flour mills.
American Flours, Inc.
NEWTON, KANSAS

The Standard Since 1870
LARROWE'S
KILN DRIED
BUCKWHEAT
FLOUR
• LIGHT • MEDIUM • DARK
LARROWE MILLS, Inc.
COHOCTON, N. Y.

80 Years of Reliability
PILLSBURY'S
BAKERY FLOURS

E. P. MITCHELL COMPANY
DWIGHT BLDG. KANSAS CITY 6, MO. PHONE GRAND 1054
ALL TYPES OF CLEAR

Selected
MILLING
WHEATS

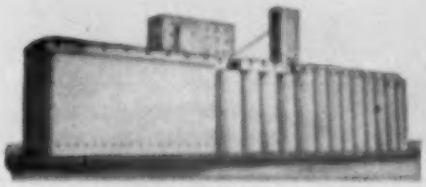
Choice hard and soft winter wheats to fill the most exacting milling requirements. We offer complete coverage of all major wheat growing areas. We originate wheat from our 56 country elevators in four southwestern states and maintain large terminal storage facilities. Total elevator capacity over 8,000,000 bushels. Call us for your wheat and coarse grain requirements.

HARD AND SOFT WHEATS
CORN • OATS • FEED GRAINS

NORRIS
GRAIN COMPANY
KANSAS CITY

NEW YORK, ST. LOUIS, TOLEDO, MINNEAPOLIS, WINNIPEG, CHICAGO, BALTIMORE, PEORIA, DULUTH, LIVERPOOL

Exceptional Storage Facilities


NORRIS ELEVATOR
Capacity 2,000,000 Bus.

BURLINGTON ELEVATOR
Capacity 2,000,000 Bus.

KANSAS CITY SOUTHERN ELEVATOR
Capacity 1,000,000 Bus.

Total Elevator Capacity
8,000,000 Bus.

Be Proud of Your Job,
as We Are of Ours, for

"Bread is the Staff of Life"

GIBRALTAR Flour

KANSAS BEST Flour

The Consolidated Flour Mills Co.
"In the Heart of Kansas"
Wichita, Kansas

IMPERIAL

THERE is nothing like it . . . absolutely nothing like the care we lavish on the selection of wheats for IMPERIAL and VELVET flours. Our system of "grass roots" wheat selection at our country elevators can not be surpassed . . . nor can the fine baking qualities of IMPERIAL and VELVET.

The WALNUT CREEK MILLING CO. • GREAT BEND, KANSAS
T. H. SHERWOOD, Vice President and General Manager

lacking in any reference to corn. There is no evidence of any kind—archaeological, linguistic, ideographic, pictorial or historical—of the existence of corn in any part of the Old World before 1492.

Grown by Indians

The first reference to corn in recorded history occurs on November 5, 1492. On that day two Spaniards, whom Christopher Columbus has delegated to explore the interior of Cuba, return with a report of "a sort of grain they call maiz which was well tasted, bak'd, dry'd and made into flour." Later explorers to the New World found corn being grown by Indians in all parts of America from Canada to Chile.

Corn proved to be as ubiquitous in the New World as it was unknown in the Old. There was a great diversity of corn varieties; all of the principal types we recognize today,—dent corn, flint corn, flour corn, sweet corn and pop corn—were already in existence when America was discovered.

Thus the evidence that corn originated in America is so overwhelming that it seems sensible to concentrate, if not to confine, our search for its wild ancestor to the Western Hemisphere. In America corn has obviously had an ancient history. The seminomadic hunting and fishing Indians in both North and South America augmented their diet of fish and game with corn from cultivated fields. The more advanced mound builders of the Mississippi Valley and the cliff dwellers of the Southwest were corn-growing and corn-eating peoples.

"Built a Hemisphere"

The highly civilized Mayas of Central America, the warlike and energetic Aztecs of Mexico and the fabulous Incas of Peru and Bolivia all looked to corn for their daily bread. The abundant harvest that corn yielded gave these ancient peoples leisure for weaving beautiful fabrics, for molding exquisite pottery, for building magnificent highways and towering pyramids, for inventing a system of arithmetic and for perfecting a calendar more accurate than the Old World calender of the same period. Corn was indeed "the grain that built a hemisphere."

This universal reliance of the pre-Columbian cultures on corn as the basic food plant, and its great diversity of varieties, greater than that of any other cereal, bespeaks a long period of domestication. How old is corn as a cultivated plant? Fortunately this investigation is no longer wholly a matter of guesswork.

Reasonably reliable estimates can be obtained by the ingenious method devised by Willard F. Libby of the University of Chicago for determining the age of ancient vegetal remains. The method is to measure the radioactive carbon in the remains; from this one can then determine how much of the radiocarbon originally taken by the plant from the atmosphere has disappeared, and the amount of radioactive decay is a measure of the age of the remains.

Libby's determinations of radiocarbon in archaeological remains of corn (not yet published but communicated to the author) tend to bear out previous archaeological and geological estimates that the oldest corn yet found in South America goes back to about 1,000 B. C., and the oldest in North America to not earlier than 2000 B. C. The oldest prehistoric ears in both North and South America are small and primitive; they differ decidedly in several characteristics

WOLF'S PREMIUM FLOUR

Milled for those who want only the finest baking qualities . . . from the choice of the nation's wheats.

An Independent Mill

WOLF MILLING CO.
ELLINWOOD, KANSAS

Cable Address "RAYBAR"

TIDEWATER GRAIN COMPANY

Receivers - Shippers - Exporters
Export and Domestic Forwarders

Members all leading Exchanges
Established 1927

Bourse Building, PHILADELPHIA 6, PA. — Chamber of Commerce, BALTIMORE 2, MD.

ACME — GOLD DRIFT
Better Bakery Flours
These Brands Meet Every Shop Need
The ACME FLOUR MILLS CO.
Oklahoma City, Okla.

BLAIR'S Certified FLOUR FEEDS
BLAIR MILLING CO., Atchison, Kans.

DIXIE LILY
A flour without a equal anywhere
Plain and Self-rising
THE BUHLER MILL & ELEVATOR CO.
BUHLER, KANSAS
Southern Regional Office
933-35 Exchange Bldg., Memphis, Tenn.

HIGH GLUTEN FLOURS
For Bakers
The Morrison Milling Co.
Denton, Texas
Emphatically Independent

Mother Hubbard
FOR QUALITY, FLAVOR AND ECONOMY
Flour Hubbard Milling Co.

Chickasha Milling Co.
Capacity 1500 sacks — CHICKASHA, OKLA. — Cable Address Wash'ble
Manufacturers of High Grade Hard Wheat Flour
Foreign and Domestic Trade Solicited
Member Millers' National Federation

MILLING ENGINEERS, INC.
Designers and Builders for the Grain Processing Industries
1911 Baltimore · Kansas City, Mo.

"DURAMBER"
SEMOLINA
FANCY No. 1
Milled from Carefully Selected
AMBER DURUM WHEAT
AMBER MILLING DIVISION
Farmers Union Grain Terminal Association

ALFALFA MEAL
Sun-Cured and Dehydrated
NATIONAL ALFALFA DEHYDRATING & MILLING CO.
Lamar, Colo. St. Louis, Mo.

DAVIS-NOLAND-MERRILL GRAIN CO.
KANSAS CITY · · MISSOURI

We specialize in designing and engraving for Millers and the Grain Trade
Holland Engraving Co.
Kansas City, Missouri

Low Grades and Millfeed
I. S. JOSEPH CO., INC.
Minneapolis, Minn.

Bowersock Mills & Power Co.
LAWRENCE, KANSAS
ZEPHYR FLOUR
AS FINE A BAKING FLOUR AS A BAKER CAN BUY AT ANY PRICE
Established 1874

"RUSSELL'S BEST"
"AMERICAN SPECIAL"
Our mill is located in the high protein wheat district of central western Kansas, and secures most of its wheat directly from growers.
RUSSELL MILLING CO., Russell, Kansas

MADE-RITE
BIG 7
Superior Bakery Flours
KANSAS FLOUR MILLS CO.
KANSAS CITY, MO.

For Better Bags—Better Buy Chase
CHASE BAG COMPANY
General Sales Offices, 209 W. Jackson Blvd.
Chicago 6, Illinois
Coast-to-Coast Bag Service

from the modern varieties of the Corn Belt.

Yet almost any American farm boy would recognize them instantly as corn. So some 4,000 years ago corn was already well on the road to becoming the unique cereal it is now.

Annual Luncheon of ATBI Set For Oct. 17

CHICAGO — The 30th annual luncheon meeting of the Allied Trades of the Baking Industry has been scheduled for Oct. 17 at 12:45 p.m., in the Grand Ballroom of the Hotel Sherman, Chicago, during the convention of the American Bakers Assn.

As has been customary during the 30 years of the group's existence, the meeting will be "briefly devoted to business and chiefly devoted to the after-luncheon service of a judicious blend of inspiration, education and entertainment," according to an ATBI announcement.

Featured speaker of this year's luncheon will be Edward McFaul, a new personality on the American scene who is described by the Allied News Syndicate as "a masterful speaker and the answer to a program chairman's prayer." This description has been enthusiastically verified by Phil Orth, Ph. Orth Co., Milwaukee, ATBI program chairman, who reports from personal experience that Mr. McFaul was "a terrific hit at Ed Long's conferences for general managers and sales managers."

In the light of today's nervous tension among businessmen everywhere, the title of Mr. McFaul's talk will be "So You Think You're Slipping." It is being booked as a "dynamic and heartening presentation of the daily problems of mental hygiene in a style that everyone can enjoy and profit by."

A comparatively new star in the convention constellation, McFaul's popularity has increased so enormously during the past few years that he has become one of the most sought-after speakers in the country for platform appearances before all types of business groups. During the past season he has criss-crossed the country for speaking engagements that have ranged, alphabetically, from the American Gas Association to the Wholesale Commission Florists of America.

Prior to his career as a speaker, Mr. McFaul was occupied in the fields of personnel management and selling, a practical background that has combined with his World War II service in the Navy and his teaching experience at De Paul and Northwestern universities, to give him a unique and broad understanding of present-day problems, the ATBI release said.

BAKING GRADUATES PLACED

OKLAHOMA CITY—The baking school of the Oklahoma A. & M. College at Okmulgee, Okla., has reported the placing of its eight recent graduates in these baking concerns: Wilkie Baking Co., Beatrice, Nebr.; Kanapolis Baking Co., Kanapolis, N.C.; Army Bakery, Fort Leavenworth, Kansas; the Quality Bakery, Asheville, N.C.; Wilkie Baking Co., York, Neb., and the Puritan Pie Co., Cambridge, Mass.

SUNNY KANSAS

SUNNY KANSAS is the kind of flour that gives the baker an incentive to build a better loaf. For SUNNY KANSAS has the baking qualities that respond to every step toward a perfect loaf. And no wonder. The extra-fine quality of wheat selected for this famous brand insures a better performance.

THE WICHITA FLOUR MILLS CO.
5,000 Sacks Capacity 1,000,000 Bushels Storage
WICHITA • KANSAS
CABLE ADDRESS, "SENTINEL"

HARRIS, UPHAM & CO.
MEMBERS
NEW YORK STOCK EXCHANGE
CHICAGO BOARD OF TRADE
KANSAS CITY BOARD OF TRADE
MINNEAPOLIS GRAIN EXCHANGE
OMAHA GRAIN EXCHANGE
WINNIPEG GRAIN EXCHANGE
MILTON McGREEVY J. O. HOCKADAY
RESIDENT PARTNERS
912 BALTIMORE, KANSAS CITY 6, MO.
VICTOR 9422

J. F. IMBS MILLING CO. ST. LOUIS, MO.
Millers of Hard and Soft Wheat Flour
DAILY CAPACITY 3,900 SACKS

In producing SAPPHIRE, GOLD CROSS, JUDITH and DAKOTANA we have the ability and the wheat to mill flour with wide variations in protein and ash

your individual specifications can be met by our technicians

Our experience in the handling of the particular high protein content hard wheat typical of the grain available to us through the advantage of our milling location is reflected in the flour we produce.

You can specify a quality hard wheat flour with a protein from a low range to as high as 14 protein. You may also specify ash as low as .38 to as high as .48.

It is an exacting and scientific process, controlled by one of the finest modern milling laboratories in the industry. The result is uniformity of the highest degree in flour of the finest quality.

MONTANA FLOUR MILLS CO.
General Offices: Great Falls, Montana
Please have your representative call and give me complete information about milling flour to my individual specifications.

MONTANA FLOUR MILLS COMPANY

BAKER WINS TROPHY—Karl Koepplinger, Koepplinger's Bakery, Detroit, was winner of the President's Trophy for 1950 during the final golf tournament of the Bakers Club of Chicago at the Elmhurst Country Club recently. The illustration above shows Mr. Koepplinger, far right, receiving the trophy as other winners and officials look on. Left to right are James A. Kirkman, Jr., Red Star Yeast & Products Co., Milwaukee, first golf prize winner; George Neuman, Neuman's Pastry Shops, Chicago, president of the Bakers Club; Leonard M. Franzen, Standard Brands, Inc., Chicago, chairman of the entertainment committee, and Mr. Koepplinger.

THE WM. KELLY MILLING COMPANY
KELLY'S FAMOUS FLOUR

YES,
KELLY IS FAMOUS
FOR GIVING THE BAKER WHAT HE WANTS — A FLOUR WHICH CONSISTENTLY MEETS HIGHEST, MOST RIGID BAKING STANDARDS.

The
WILLIAM KELLY
MILLING COMPANY
HUTCHINSON, KANSAS

Capacity, 5,000 Sacks Daily
Grain Storage, 1,000,000 Bus.

TOPPER
FLAMING ARROW
BIG BOY
Three Superior Bakery Flours
Precision Milled for Precision Baking
Moore-Lowry Flour Mills Co.
Board of Trade Bldg. Kansas City, Mo.

ARNOLD
...of...
STERLING
Mills and Sells
"Thoro-Bread"
(Diastatically Balanced)
A very fine, strong, altogether uniform and dependable flour
ARNOLD MILLING CO.
STERLING, KANSAS

DOBRY'S BEST
and
BEST OF THE WEST
DOBRY FLOUR MILLS, Inc.
YUKON, OKLAHOMA

WE ARE LARGE BUYERS
of PURIFIED MIDDLINGS
and PURIFIED WHEAT GERM
We will be glad to get your quotations
The Cream of Wheat Corporation
Minneapolis, Minnesota

"CREMO"
Just the Cream of Hard Wheat
CROOKSTON MILLING CO.
CROOKSTON, MINN.

WHITE WHEAT
Low Protein Cake
and Cookie Flours
AMENDT MILLING CO.
Monroe, Mich.

PERFORMING
SERVICES
TO THE INDUSTRY
FOR 77 YEARS
The Northwestern Miller

PIKES PEAK
BAKERY FLOURS
The Colorado Milling & Elevator Co.
General Offices: Denver, Colorado

Soft Cake Flour
For Biscuit Manufacturers
WATSON HIGGINS MILLING CO.
GRAND RAPIDS, MICH.

Here's why I prefer flour shipped in HAMMOND Multi-Wall BAGS!

1. Flour is kept clean and safe from infestation at all times.
2. Flour stored in Hammond Multi-Wall paper bags ages normally, and maintains its uniform baking qualities regardless of sudden changes in temperature and atmospheric conditions.
3. I get full weight because bags prevent sifting.
4. They're easy to handle—easy to store—easy to empty.
5. There is no siftage in handling—making it easier to keep the shop clean.

Yes . . . these are a few reasons why bakers like to buy flour in Hammond Multi-Wall Bags. They are available in sewn, open mouth or valve style to suit your needs.

HAMMOND BAG & PAPER CO.

For safe, sanitary shipment of flour use Hammond Multi-Wall Bags!

General Offices: Wellsburg, W. Va.
Plants in Wellsburg, W. Va. and Pine Bluff, Ark.

Representatives in the following cities:

CHICAGO, ILL. MINNEAPOLIS, MINN. NEW YORK, N. Y.
BLUEFIELD, VA. PHILADELPHIA, PA. COLUMBUS, OHIO
CHARLOTTE, N. C. LIGONIER, PA. HOUSTON, TEXAS
KANSAS CITY, MO. OPELIKA, ALA.

STRATTON-THEIS GRAIN CO.

Frank A. Tuhn, *Pres.*
Harry M. Stratton, *Vice Pres.*
William C. Enke, Jr., *Vice Pres.*
Francis J. Fitzsimons, *Vice Pres.*
F. L. Rosenbury, *Secretary*

Operating Union Terminal Elevator

St. Joseph, Mo.

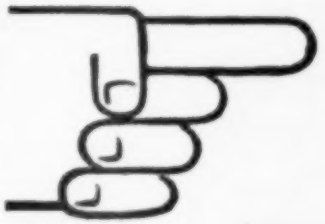
2,000,000 Bus. Storage Capacity

Specializing in MILLING WHEAT and All Grains with definite rate and other advantages supplied by St. Joseph Location.

Main Office
STRATTON-THEIS GRAIN CO.
Christopher Harris, *Treas. & Mgr.*
Corby Building St. Joseph, Mo.

QUALITY THAT GETS RESULTS

The baking results that have made SUPER-FLOUR a baker's favorite are firmly based on expert selection of superior wheats and good milling technique . . . and those two factors are the foundation of bread quality. You can rely on SUPER-FLOUR to be at its uniform best every day.



HIGH PATENT
Superflour
REG. U. S. PAT. OFF.

THE WILLIS NORTON COMPANY Wichita, Kansas
Quality Millers Since 1879

Write, Wire or Phone for Latest Quotations

Dept. N

MENTE & CO., INC.

Isaac T. Rhea, Pres.

SAVANNAH • NEW ORLEANS • HOUSTON

Van Dusen Harrington Co.

• Grain Merchants •

BUSINESS FOUNDED 1852

MINNEAPOLIS PV DULUTH

EXPORT FLOUR INSURED *ALL RISKS* BY

The SEA INSURANCE CO., Ltd.

OF LIVERPOOL

ORIGINATORS of ALL RISKS *INSURANCE ON FLOUR*

Policies of this Company are held by leading millers

CHUBB & SON

United States Managers

90 John Street New York

Atlanta, Georgia Chicago, Ill. Dallas, Texas San Francisco, Calif. Montreal, Canada

"Diamond D" A High Grade Baker's Spring Patent. Milled under Laboratory Control from Montana Spring Wheat.

Sheridan Flouring Mills, Incorporated

SHERIDAN, WYOMING

Buy and Sell Through

WANT ADS

in

THE NORTHWESTERN MILLER

S. R. STRISIK CO.

Flour Mill Agents

Produce Exchange NEW YORK

GRIST OF GRINS

Charles Dillingham and Florenz Ziegfeld, both eminent theatrical producers and both now dead, were pallbearers at the funeral of the great escape artist, Houdini. As they lifted the beautiful and heavy casket to their shoulders, Dillingham whispered to Ziegfeld, "Suppose he isn't here!"

◆ ◆ ◆

Ralph, 13 years old, was puzzled by the girl problem and talked it over with his pal, Pete.

"I've walked to school with her three times," he told Pete, "and carried her books. I bought her ice cream sodas twice. Now do you think I ought to kiss her?"

"Naw, you don't need to," Pete decided after thinking it over. "You've done enough for her already."

◆ ◆ ◆

Two Scotsmen were traversing a hot, dusty road. They became very tired.

"Hae ye got any food wi' ye, Dougal?" one of them asked.

"A've a bottle of whusky," was the reply. "What ha ye, Angus?"

"Dried tongue," replied Angus.

"Guid!" exclaimed Dougal, "we'll halves wi our proveesions."

The whiskey was duly divided and drunk. Angus wiped his lips. "Noo for yer dried tongue, Dougal."

"Mon," replied Douglas, "it's no dry now!"

◆ ◆ ◆

Mose went with Mandy for about 10 years, but never proposed because he first wanted to own some property and an automobile. At last he could afford both and called her on the phone.

"Honey," he said, "I've got an automobile, I've got a house in the country and I've got $1,000 in the bank. Will you marry me?"

"I sho' will!" said Mandy. "By the way, who's this speaking?"

◆ ◆ ◆

Pat, so the story goes, as told by The Woman, slapped a man on the back so hard that the fellow all but fell into the gutter before Pat realized that he was a stranger.

"So sorry," apologized Pat. "I thought you were a friend named Murphy."

"Suppose I were Murphy," snapped the sufferer. "You still don't have to hit so hard you knock a fellow down."

"Look," Pat growled. "It's none of your business how hard I hit Murphy."

◆ ◆ ◆

Ty Po thinks policemen are hard-hearted. . . . He was talking to his girl in a telephone booth and an officer ordered them to get out.

◆ ◆ ◆

"And what is this on the register?" asked the traveler of the hotel clerk as he was about to sign his name.

"That," said the clerk, "is a bug."

The salesman laid down his pen and started to pick up his bags. "It's bad enough when bugs come into your room," he said, "but when they come out to see what room you take—that's too much!"

The Montgomery Company
R. H. MONTGOMERY
FLOUR BROKERS
BALTIMORE 1881
11 W. 19TH ST. KANSAS CITY, MO.

WHITE & COMPANY
"The Flour People"
103 Chamber of Commerce Bldg.
Baltimore 2, Md.

H. J. GREENBANK & COMPANY
FLOUR
PRODUCE EXCHANGE NEW YORK, N. Y.

KELLY-ERICKSON CO. INC.
Flour Brokers
OMAHA, NEB.
New York San Francisco

THE FRANK R. PRINA CORPORATION
Domestic FLOUR Export
LITE WINKS—CONTACT!
500 Fifth Avenue NEW YORK

JOHN E. KOERNER & CO.
DOMESTIC EXPORT
FLOUR
P. O. Box 846
414 Queen & Crescent Bldg.
NEW ORLEANS, U. S. A.

WILLIAM PENN FLOUR CO.
FOREIGN FLOUR DOMESTIC
21st and Chestnut Streets
PHILADELPHIA 4, PA.

HABEL, ARMBRUSTER & LARSEN CO.
All FLOUR Grades
410-420 N. Western Ave., CHICAGO, ILL.

COHEN E. WILLIAMS & SONS
Nashville, Tenn.
FLOUR BROKERS
PHONE L. D. 10 CABLE ADDRESS: COWIL

KNIGHTON FOR FLOUR
NEW YORK BOSTON
PHILADELPHIA

Johnson-Herbert & Co.
FLOUR
410 No. Michigan Ave., Chicago 11, Ill.

FLOUR
Broker and Merchandiser
DAVID COLEMAN, Incorporated
Members N. Y. Produce Exchange
Produce Ex. NEW YORK
New England Office: 211 Bryant St., Malden, Mass.

COVENTRY, SHEPPARD & CO.
FLOUR IMPORTERS
17, Corn Exchange Chambers
LONDON, E. C. 3
Cable Address: "COVENTRY," London

Cable Address: "DORFRAN," London
MARDORF, PEACH & CO., Ltd.
FLOUR IMPORTERS
18, Mark Lane,
LONDON, E. C. 3

PILLMAN & PHILLIPS
FLOUR IMPORTERS
LONDON, LIVERPOOL, BRISTOL, DUBLIN, BELFAST

HARRIS BROS. & CO. (Grain) Ltd.
COMMISSION AGENTS and FACTORS
GRAIN, SEEDS, OIL, FEEDINGSTUFFS and FLOUR
9 St. Helens Place LONDON, E. C. 3
Wellington Buildings
The Strand LIVERPOOL
59 Constitution Street LEITH

C. E. FEAST & CO.
(CHAS. E. FEAST)
FLOUR IMPORTERS
Subscription Room
Seething Lane, LONDON, E. C. 3
Cable Address: "FEASTANCO," London

Cable Address: "TRITICUM," London
SIDNEY SMITH
(FLOUR, FEED & GRAIN) LTD.
10 Mark Lane LONDON, E. C. 3
FLOUR, GRAIN, FEED, OIRS AND CEREAL PRODUCTS
Codes: Riverside A.B.C. 5th Ed., also Bentley and Western Union Letter Codes

Established 1878
STANNARD COLLINS & CO. LTD.
(S. A. GREEN)
IMPORTERS OF FLOUR, CEREALS AND CEREAL PRODUCTS
Corn Buildings
Fenchurch Street LONDON, E. C. 3
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CONVENTION CALENDAR

Oct. 12-14—District 9, Association of Operative Millers, New Washington Hotel, Seattle, Wash., sec., Francis R. King, 904 Miller St., Seattle 2.

Oct. 13-18 — American Bakers Assn.; Hotel Sherman, Chicago; sec., Tom Smith, 20 N. Wacker Dr., Chicago.

Oct. 29—National Soft Wheat Millers Assn.; King Cotton Hotel, Greensboro, N. C.; sec., Paul M. Marshall, 309 W. Jackson Blvd., Chicago 6, Ill.

Oct. 29-Nov. 2—National Bakers Supply House Assn.; Broadmoor Hotel, Colorado Springs, Colo.; headquarters, 64 East Lake St., Chicago 1.

Nov. 1—Connecticut Bakers Assn., Inc.; Hotel Bond, Hartford; sec., Charles Barr, 584 Campbell Ave., West Haven 16.

Nov. 12-14—New England Bakers Assn.; Statler Hotel, Boston; sec., Robert E. Sullivan, 51 Exeter St., Boston.

Nov. 20-21—Western Grain & Feed Assn.; Hotel Fort Des Moines, Des Moines, Iowa; sec., Mark G. Thornburg, 422 Des Moines Bldg., Des Moines 9.

Dec. 4-7—Super Market Institute; Shamrock Hotel, Houston, Texas.

1951

Jan. 8-9—Ohio Grain, Mill & Feed Dealers Assn.; Netherland Plaza Hotel, Cincinnati; acting sec., H. E. Frederick, P.O. Box 267, Marysville.

Jan. 12—National Soft Wheat Millers Assn.; Brown Hotel, Louisville, Ky.; sec., Paul M. Marshall, 309 West Jackson Blvd., Chicago 6.

Jan. 21-23 — Pennsylvania Bakers Assn., William Penn Hotel, Pittsburgh; sec., Theodore Staab, 5700 N. Broad St., Philadelphia.

Jan. 21-23—Indiana Grain & Feed Dealers Assn.; Hotel Claypool, Indianapolis; sec., Fred K. Sale, 600 Board of Trade Bldg., Indianapolis.

Jan. 23-25 — National Macaroni Manufacturers Assn.; Hotel Flamingo, Miami Beach, Fla.; sec., Robert M. Green, 139 N. Ashland Ave., Palatine, Ill.

Feb. 15-17 — National-American Wholesale Grocers Assn.; Drake Hotel and Knickerbocker Hotel, Chicago.

Feb. 17-20 — National Retailer-Owned Grocers, Inc.; Sheraton Hotel, Chicago; gen. mgr., Peyer H. Prato, 309 W. Jackson Blvd., Chicago.

April 8-10 — Southwest Bakers Assn.; El Paso, Texas; sec-treas., J. E. L. Kilgore, 319 So. 1st St., P. O. Box 126, Albuquerque, N. Mex.

April 16-17 — Nebraska Grain & Feed Dealers Assn; Hotel Paxton, Omaha; sec.-treas., Howard W. Elm, 917 Trust Bldg., Lincoln 8.

April 16-18 — Pacific Northwest Bakers Conference, Multnomah Hotel, Portland, Ore.

April 27-28—Texas Grain & Feed Dealers Assn.; Plaza Hotel, San Antonio; sec.-treas., Ben M. Ferguson, Brackett Grain Co., Fort Worth.

April 29-May 1 — Texas Bakers Assn.; Baker Hotel, Dallas; sec., Mrs. Ed Goodman, 1134 National City Bldg., Dallas 1.

April 29-May 3—Indiana, Wisconsin, Illinois bakers associations, joint convention; Sherman Hotel, Chicago; acting sec., Thelma E. Dallas, 53 W. Jackson Blvd., Chicago 4.

May 4-7 — Associated Bakers of Minnesota; Radisson Hotel, Minneapolis; sec., J. M. Long, 623 14th Ave. S.E., Minneapolis 14, Minn.

May 6-9—Southern Bakers Assn., Inc.; Palm Beach Biltmore, Palm Beach, Fla.; sec., E. F. Cline, 703 Henry Grady Bldg., Atlanta 3, Ga.

May 11-12—Kansas Grain, Feed & Seed Dealers Assn., Hotel Broadview, Wichita, Kansas; sec.-treas., O. E. Cass, 823 Wiley Bldg., Hutchinson.

May 13-15—National Association of Flour Distributors; Edgewater Beach Hotel, Chicago; sec., Wayne G. Martin, The Northwestern Miller, 53 Beaver St., New York 4.

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Certainly no one has to be urged to give to the Community Chest. This is just a reminder that the Red Feather drive is really many campaigns in one. Please remember that—and when you give, give enough for all.

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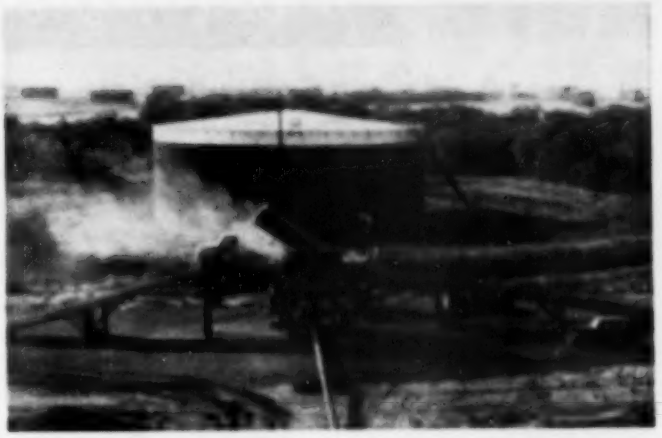
MILLING PRODUCTION SECTION

Grain Storage, Texas Style

Harvest Queen Mill & Elevator Co. Is Utilizing Idle Crude Oil Storage Tanks, Each Holding 385,000 Bu., for Storing Commodity Credit Corp. Surplus Sorghum Grain

By Paul L. Dittemore
Technical Editor, The Northwestern Miller



This is a low-flying bird's eye view of the scheme employed by Harvest Queen Mill & Elevator Co. to transfer grain from trucks to unused crude oil storage tanks near Mexia, Texas. The picture was taken from the top of the tank being filled. The air pump which blows the grain through the pipe and into the tank is behind the truck dumping ramp. Additional tanks are in the background.

TEXAS has been described as a state of mind as well as a state in the union. Texans like to be thought of as citizens of the biggest state in the U.S. and are constantly reminding the rest of the world that Texas is the place where people are big, think big and do things in a big way.

A grain storage project undertaken by the Harvest Queen Mill & Elevator Co. of Plainview at its plant at Mexia, Texas, is a typical Texas operation. The Harvest Queen firm is in the process of storing 10 million bushels of grain in 28 huge crude oil storage tanks near Mexia, one of the older oil field towns in the central part of the state.

The grain—milo maize—is owned by the Commodity Credit Corp., which figuratively has surplus grain running out of its ears and bootops. The price support program of CCC for corn, wheat, sorghum grain, flax, soybeans and other grains has encouraged this country's farmers to produce more grain than the nation can utilize. The net result has been that the U.S. soon will have about a full year's production of grains in storage. CCC was faced with the job of finding places to put the surplus grain and someone suggested using the idle crude oil storage tanks.

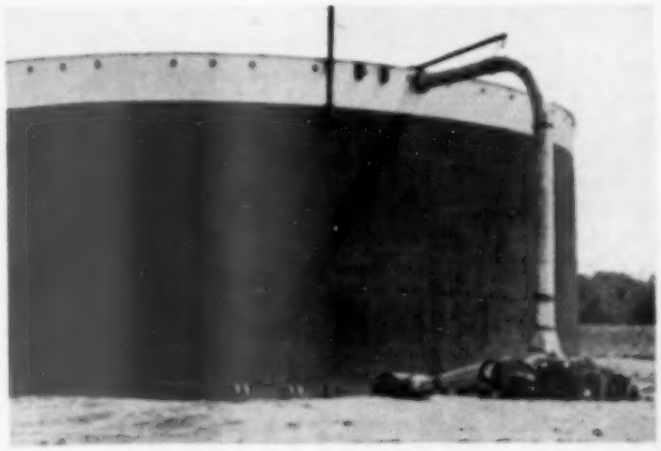
Ten million bushels of grain in 28 oil tanks figures out at close to 380,000 bu. per tank. That is a lot of grain—190 boxcar loads per tank at 2,000 bu. per car, or 1,900 truckloads of 200 bu. each in each tank.

That is a considerable quantity of grain when it is in conventional storage elevators and it becomes even more considerable when idle tanks, normally used for storing crude oil, are used for grain storage.

Getting the grain from the boxcars to the tanks is where the Texas style of doing things comes into play. Here was the problem: The circular tanks, all of the same size, are 41 ft. tall and 117 ft. in diameter. The tanks are covered, of course, and are made of riveted steel plates. The Harvest Queen company bought 18 tanks and leased 10 more from the Service Pipeline Co. The tanks are in two groups with the larger group spread out over a 30-acre tract.

The tank farms are about one mile from the nearest railroad spur line and about three miles from downtown Mexia.

(Continued on page 18a)



This picture shows one of the 28 tanks formerly used for crude oil storage which has been adapted for grain storage by the Harvest Queen Mill & Elevator Co. The blower rig in the lower right portion of the picture is used to aerate the grain and to circulate the fumigant. The tanks are 41 ft. tall and 117 ft. in diameter and each has a capacity of 385,000 bu.

The grain unloading installation in the picture above was built by the Harvest Queen Mill & Elevator Co., on a railroad siding a short distance from Mexia, Texas. Here the cars of grain are unloaded in conventional pits, weighed, then re-elevated to truck-loading bins shown on the right. From 20 to 25 cars of grain are unloaded each day.

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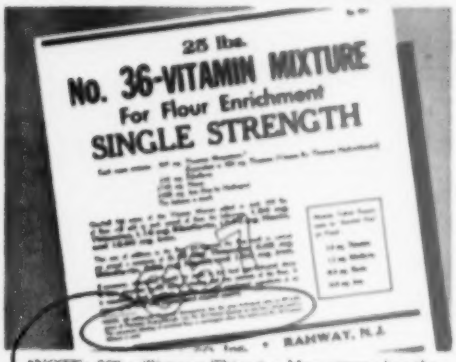
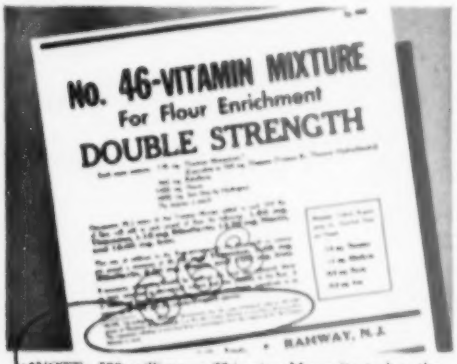


*NOTE: 369 milligrams Thiamine Mononitrate has the same biological value as 380 milligrams of Thiamine Hydrochloride. Use No. 36-Vitamin Mixture as you have always used it. The customary labeling of enriched flour is unchanged when this improved No. 36-Vitamin Mixture is used.



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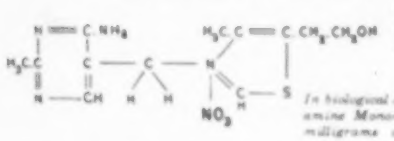

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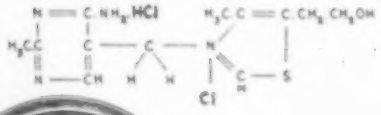

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ROLE OF ELECTRIFICATION IN SIFTING

☆

By Dr. L. H. Pulkki

IT is generally known that a very moist flour has a tendency to form lumps which make sifting through a fine sieve difficult. Experienced millers know besides that silk threads, probably also flour particles, swell by the effect of moisture, which is also apt to reduce the percentage of potential throughs. Great care is therefore taken in the mills to maintain the moisture of cereals below a given limit.

Less known may be the fact that also a very dry flour is difficult to sift. Nor is the reason for that quite as easy to perceive. While the tendency to become lumpy is common to almost all substances that are fine-grained enough, the latter phenomenon is much less frequent because its cause, electrification, may become a dominant factor in the sifting process under specially defined conditions only. The phenomenon becomes very pronounced when fine and very dry flour is sifted through a fine silk bolting cloth in a dry atmosphere, e.g., in the laboratory in winter time, when the relative humidity of the room's air is very low due to heating.

EDITOR'S NOTE: The accompanying article is the text of an address presented by Dr. Pulkki at the recent Scandinavian Cereal Chemists' Congress held in Bergen, Norway. The author is in charge of the O. K. T. Flour Mills, Helsinki, Finland, and is recognized as one of the world's ablest milling scientists.

It can be stated that under such conditions there is hardly any possibility of examining the amounts of different sized particles by means of the ordinary sieve analysis.

The drawbacks of the sieve analysis have also been discussed in the literature to some extent. But electrification as a factor affecting the sifting has been very little treated, at least in the cereal technical literature. G. van der Lee referred to this fact as early as 1928, but did not examine the phenomenon more closely. Also, D. W. Kent-Jones, E. G. Richardson and R. C. Spalding mentioned it in 1939.

The present writer, too, introduced in one of his publications in 1938 the idea that electrification may, in certain cases, play an important, even a decisive, role in the sifting.

The major part of the experiments reported here were carried out at the time the work referred to above was published.

Material and Equipment

The ordinary Swiss bolting cloth No. 12XX was used in the experiments. Its aperture width was a little over 0.1 mm. The flour was commercial wheat flour, ash content about 0.5%.

The sifting experiments were carried out by using an automatic laboratory plansifter (Miag), the round sieves of which are 26 cm. (10¼ in.) in diameter. As the apparatus is equipped so that the current is switched off at a given time, the sifting periods could be adjusted to exactly equal lengths in all experiments. A sifting time of three minutes was employed in these experiments. Two parallels were run regularly. A 100-gram sample of flour was used in each experiment.

To show the electric charge of the sieve and to measure approximately its strength, a simple aluminum-leaf electroscope was used. After sifting was completed, the loosest part of the flour hanging under the sieve was removed by tapping the sieve frame, after which the central part of the sieve was brought near the upper end of the electroscope provided with a thin disc.

The center of the sieve induces a distinctly more powerful charge than its borders. From a scale placed behind the electroscope the distance between the tips of the aluminum leaves could be read in millimeters. This gave some sort of a relative

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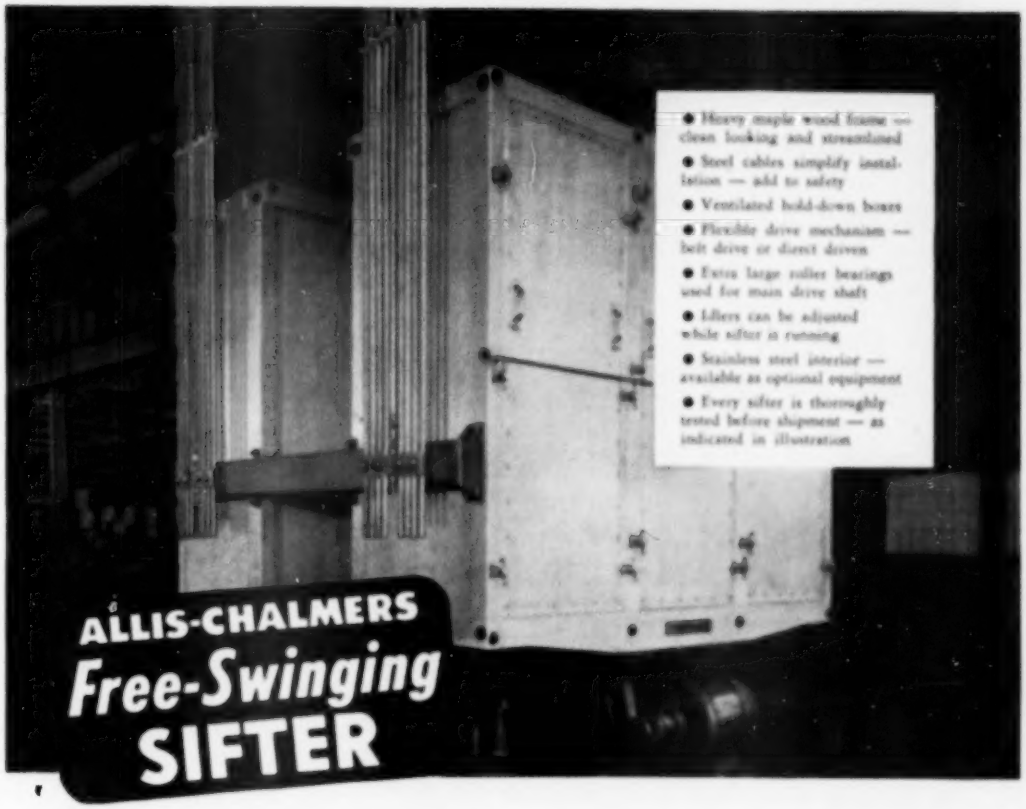

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idea of the strength of the charge (See Table 3).

Sifting Experiments

Experiment I—Flour with a moisture content of 16.2% was sifted through the 12XX silk in a room where the relative humidity of the air was about 35%. Flour was then allowed to dry in the room until its moisture had fallen to 13.4%, after which the sieve test was renewed.

In both cases the test was first made without any extra facilities and then by using rubber balls upon the sieve. In many instances, these have been found to promote sifting. So in this case, too, as can be seen from Table 1.

Table 1—A Preliminary Experiment (I), With Normal and Dry Flour

Time, hr.	Relative humidity	R.	Percentage flour passing through 12XX Without rubber balls	With rubber balls
1	[illegible]	16.2	32.5	45.5
2	[illegible]	15.1	33.5	45.5
3	[illegible]	13.4	34.5	46.5

The figures in Table 1 show that even a decrease of less than 3% in the moisture content of the flour distinctly reduced the percentage of throughs. In this case, however, the difference could be compensated in full by means of rubber balls. Yet, this means proved to be quite insufficient if the moisture content of the flour was very low. The following experiments reveal this.

Experiment II—Table 2 records first a test with flour of normal moisture, sifted in a dry room atmosphere. Three quarters of the flour passed through the sieve. The result equals approximately that of the first test in the preceding experiment (Table 1). The inhibitory effect of electrification remained insignificant in every case. This appears also from the fact that the deflection of the electroscope was hardly perceptible.

In the second test another sample of the same flour was used, but it was dried in a high degree. The reduction of the amount of throughs to 3% shows that sifting of a very dry flour in dry air without any special facilities is practically impossible. By means of rubber balls, the relative throughput is slightly improved, yet the result is quite unsatisfactory. That the question concerns the effect of electrification appears from the marked deflection of the electroscope.

After this, the humidity of the air in the room was raised by boiling water in open kettles. In the course of the following sifting tests also the moisture content of the flour gradually increased. Since, however, the average moisture content of flour remained fairly low, the experiment indicates how decisive an effect the relative humidity of the atmosphere may have under similar conditions. In test 4 (Table 2) in which the average moisture of flour was below 10%, the formation of electric charges in the silk could be prevented almost completely and hence an almost normal sifting was attained.

Experiment III—All the four tests

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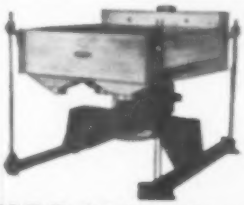

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Table 2—Effect of Atmospheric Humidity and Flour Moisture Content on Electrification and Sifting (Experiment II)

Test No.	Relative atmospheric humidity	Moisture content of flour	Percentage of flour through 12XX: Without rubber balls	Percentage of flour through 12XX: With rubber balls	Electroscopic deflection mm.
1	c. 55	14.1	75	85	c. 7
2	c. 56	7.6	5	14	c. 10
3	c. 47	7.6–8.7	11	—	c. 10
4	c. 55	8.7–8.4	62	—	—
5	c. 56	13.5	16	—	—

Table 3—Effect of Flour Moisture Content on Electrification and Sifting (Experiment III)

Test No.	Relative humidity of air, %	Moisture content of flour, %	Percentage of flour passing through No. 12XX sieve	Electroscopic deflection mm.
1	c. 55	15.6	78	3
2	c. 56	12.7	65	7
3	c. 56	9.7	1	11
4	c. 55	7.6	1	14

included in the series were carried out with samples from the same flour, but this was left to dry gradually so that the moisture fell from one test to the other about 3% at a time. The humidity and temperature of the room's atmosphere remained fairly constant throughout the experiment.

The figures given in the last column of Table 3, representing the deflections of the electroscope measured roughly in the way described above, are not, of course, directly proportional to the powers of the static electric charges of the flour, but there is no doubt that these increase in passing from test 1 to test 4, while a sharp decrease simultaneously occurs in the content of moisture and percentage of throughs. In examining Table 3 it is easy to note how slight the deflection of the electroscope has been in test 1, in which the moisture of the flour was 15.6%. Slight electrification was in this case unable to prevent the sifting to any noteworthy extent. A distinct, though still weak, inhibition is perceptible in test 2, the moisture of the flour being 12.7%. In the last two tests in which the moisture content of the flour was less than 10% the sifting was almost completely prevented. As the deflection of the electroscope was very great in the last-mentioned cases, it is natural to assume that electrification has effected on the sifting capacity of the sieve in quite a decisive way.

Whenever the moisture of the flour was very low, say below 10%, the flour was found to stick to the upper and lower surfaces of the sieve as a tight layer which was very difficult to remove after sifting. A somewhat damper flour hung under the sieve cloth as a thick layer which was easy to remove by knocking at the frame of the sieve.

By means of an electroscope and a glass rod it is easy to show that the electric charge arising in the silk sieve during sifting is opposite to that formed in glass when rubbed with a bit of fur. As the "vitreous electricity" is usually called positive, the electric charge of the silk sieve is, accordingly, negative.

It may still be mentioned that the nylon bolting cloth, the tendency of which to become electrified seems to be better known by the milling experts than that of the natural silk, also gets a negative charge.

Effect of Moisture on the Aperture Size of Sieve

Under certain conditions very favorable to sifting, the throughput is determined by the size of the apertures and the particles to be sifted. In one respect this holds regularly good: A particle whose smallest dimension is larger than the greatest dimension of the aperture of the sieve cannot pass through. When the particles to be sifted are large enough the ratio of the dimensions is generally determining.

It is, however, easy to see by examining flour under microscope that it contains particles of widely varying size. There is a great number of so small particles that they would easily pass any bolting cloth used in the ordinary milling practice if the dimensions of the particles and the sieve apertures were decisive under all conditions.

Although the share of electricity is evident in many of the above described cases it is, on the other hand, clear that the humidity of atmosphere and the moisture of flour have a great bearing on the size of the apertures of the silk cloth. In order to obtain some sort of extreme values a number of experiments were carried out.

The apertures and the threads of the silk bolting cloth were measured

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Table 6—Effect of Atmosphere Humidity on Aperture Size of Silk Bolting Cloth Microscopic Measurements of Thread and Aperture Widths in Dry Air (0) and After 8 and 21 Hours' Stay in Moistening Chamber

Thread, twisted			Aperture			Thread, plain		
0	8/0h	21/0h	0	8/0h	21/0h	0	8/0h	21/0h
121	126	121	82	86	82	130	130	132
99	106	111	104	92	99	115	132	132
118	116	116	96	96	99	134	147	142
91	109	104	118	103	108	130	141	144
93	..	104	89	78	71	132	142	147
89	91	93	114	102	92	124	146	148

with a microscope furnished with an ocular micrometer. The measurements were performed first in a dry room's atmosphere and then again after a piece of the cloth was kept for some time in a special moistening chamber. Such was made from a Petri dish. The glass lid was replaced by a tin lid which was pierced in the center to allow the objective of the miscroscope to pass into the dish. The hole was tightened with a closely fitting steel ring. A piece of the cloth was placed on a cylindrical rest at the bottom of the dish. After a necessary number of measurements were made in a dry room's atmosphere, a little water was put in the bottom dish and the measurements were repeated after the moisture had acted for some hours.

The relative humidity of the room's air during the measurements was 35-45%, and the temperature 18-20° C. Increase in the relative humidity of air due to water could not be measured in the closed dish, but it can be estimated to rise at least to about 90%. Measurements were performed with flour sieve No. 12XX and with grit gauze No. 18. The data of the former which in this connection are of interest are presented in Table 4.

It appears from Table 4 that the silk thread has a tendency to swell in humid air. An increase in the diameter of the thread is followed by a decrease in the apertures of the silk. (It may be mentioned here, that only very slight variations, within —1.05 to +0.5%, were caused in the total length of the bolting cloth by the effect of moisture.) Accordingly, the throughput ought to be the greater the lower the relative humidity of air. Since, however, the above recorded data indicate the case to be the contrary, it stands to reason that the drying of air and flour has effected reducingly on the throughput of the sieve for some other reason than by changing the apertures of the sieve.

By means of microscopic examination it is easy to detect that also flour particles swell considerably in humid air, but since their shape changes at the same time the exact measurements of their diameter by means of an ocular micrometer is difficult.

Summary

When wheat flour is sifted through a silk bolting cloth, the normal percentage of throughs which in milling practice is assumed to be determined by the mutual ratio of the aperture and particle size, lowers greatly provided that the moisture content of flour and the relative humidity of air are considerably low. In a dry room's atmosphere (relative humidity about 35%) the percentage of throughs began to fall as the moisture of the flour lowered to below 15%. A flour with less than 10% moisture choked the fine silk (No. 12XX) almost completely.

By using an electroscope it could be shown that in cases when the low moisture content of atmosphere and flour brought about a decrease in the sifting capacity of the sieve, the silk cover possessed an electric charge, and this was the greater the drier the flour to be sifted and the atmosphere of the room. As, on the other hand, an increase in the moisture of flour and air was followed by an immediate weakening in the electric charge and an improved sifting capacity of the sieve, it is likely that when sufficiently fine flour is concerned, the electric charge brought about during the sifting determines decisively the capacity of the sieve provided that the conditions are favorable to the formation and maintenance of the electric charge.

In normal milling of wheat as well as of many other cereals the conditions are unfavorable to the formation of a strong electric charge, and hence, favorable to sifting. It is, however, certain that if sifting were carried out in artificially heated rooms and if the moisture content of flour were allowed to fall more than usual, the electrification phenomena described above would appear to a very harmful extent. In some other branches of industry this is very possible.

The question is not discussed which must be regarded as decisive, the production of electric charges by the effect of friction and/or induction, or the velocity of the disappearance of the charges. It may be mentioned, however, that in any case it is possible to affect the strength of the electric charge even otherwise than by raising the water content of air or flour. This last mentioned method is perhaps the technically easiest and the most economical.

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LOUISVILLE, KY. — Leonard A. Zerull, formerly superintendent of the General Mills, Inc., Purity Oats plant at Keokuk, Iowa, has been named superintendent of the company's wheat flour mill here. He succeeds Paul F. Hybarger, who resigned.

Milling's Golden Era

Development of the Purifier

By W. D. Gray

EDITOR'S NOTE: This article is the 11th in a series dealing with technological progress in the U.S. flour milling industry, which originally appeared in The Northwestern Miller 50 years ago under the title, "25 Years of Milling." The author of this article and others in the series was a leading milling engineer in the U.S. during the transition from buhrstones to roller mills, introduction of the purifier, etc. The next article to be published will discuss development of dust collectors.

* *

WHEN the sieve purifier was introduced into the mills in Minneapolis by La Croix and others, we had what were discovered to be all the elements necessary to make a good purifier, viz., a reciprocating brush traversing the under side of the cloth to keep it clean and open, an air current caused to pass through the cloth by a fan usually located on the machine and above the cloth. This we had then, and we have nothing more now. But to say that the machine has not been improved in all this time would hardly be in accordance with the facts; for, while there have been no radical improvements, nor anything that would rise to the importance of invention, the machine has been greatly improved in all its details. The old machine had its brush traveling from head to tail, and as the brush would load up with fine middlings at the head of the machine, it would unload and mix them with the coarse middlings at the tail, and the brush at the tail end would catch bran specks and drop them into the fine, clean middlings at the head. This was very annoying and a cure for it was found in having the brush travel crosswise of the silk; thereby avoiding all mixing of the grades of middlings. All modern purifiers are made in this way today.

Another improvement is the ease and convenience with which the brush can be adjusted to the cloth when the machine is in motion. The method of putting on and stretching the cloth is also a great improvement, and can be done much better and quicker than with the old method, when it was necessary in building mills to provide room enough behind the purifiers to pull out the sieve, which was often 14 to 16 ft. long and 40 in. wide. This sieve would be laid on the floor and the cloth carefully stretched by hand and tacked. All this took room and time, and when complete it was not so good as by our present method.

The conveyors arranged side by side with a system of valves, so that cut-offs can be made at any point, are a great convenience over the old clumsy wooden conveyors set one on top of the other. So, also are the eccentrics and connections to the sieves much better. The whole machine is lighter and better built, looks better, will run with less power, and take less care and attention, and will cost the miller about one-third the amount of money that the old cumbersome machine would.

While the purifier has been improved in all its details and is much easier to run, it is still the same machine and contains the same essential elements that go to make up a good purifier as the old machine. It is a question, too, whether it will purify middlings any better.

While, in my opinion, the modern sieve purifier is about all there is to a good purifier, it does not necessarily follow that the path of this machine has been smooth. The burying-ground for abandoned purifiers that cropped out every little while and threatened to revolutionize the business is very thickly populated, and the patent right department has gathered a rich harvest from patents of this class. But few of them have long survived when put on trial in large or important mills. Here the best results are expected; and if they cannot be got with one machine, another soon takes its place, regardless of expense.

The type of purifier that has caused great disturbance and that for a time promised much, though having very little real merit, was what is known as a return air purifier. One type of this machine has a sieve the same as the ordinary purifier, and uses the same air over and over again, usually admitting a

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little fresh air. The air after passing through the silk passes through the settling-chambers, or some form of dust collectors, and is then returned under the cloth again.

The other type of air purifier has no sieve covered with cloth, but a shaker or feeder to feed the middlings evenly, and a current of air to pass through them, the same air being returned after having deposited some of its dust in settling-chambers. When we come to consider this machine, there is really nothing new in it. To analyze it, it is an aspirator, a fan and a dust collector. Aspirators are old and were used for purifying or taking out the dust and fluff of middlings long before the sieve machine, but this is all that can be done with this type of machine. As to purifying middlings, in the fullest sense of the word, you must have the graded cloth. You can take an aspirator, a fan and a dust collector and do as good or better work than with our modern return air purifier. The only excuse I can find for its existence is that at the time it was put on the market there was no good dust collector in existence.

Since this machine is with us, it can be used to good advantage in certain parts of the mill, and the best place is just ahead of the sieve purifier. I do not pretend to say that this is absolutely necessary to the success of good milling, but a mill may be so located that the surrounding air is full of soot and smoke. In cases of this kind the dust caught in the ordinary cloth collector attached to the sieve purifier will be blue, and, of course, must go to a very low grade of flour or to feed. By putting the middlings through the return air machine before going to the sieve purifier, a very large percentage of dust will be caught in this machine, and, consequently, less will go to the dust collector. The dust caught in the air purifier will be of a better quality, and, of course, of more value. In a location of this kind I think the machine would be very useful. Where the capacity of a mill has been increased, and no room left for more sieve purifiers, some of these machines can often be added, as they take little room to assist the sieve machines in their work, and thereby add to the capacity of the mill. I have done this in several instances with good results.

In writing this about the air purifier I am aware that some millers in this country will take exceptions to it, for many have taken out their sieve machines and put air machines in their places. But, from my standpoint, this is hard to account for, and I have always thought that there was something wrong with either the mill or the miller. Cases of this kind are usually in mills that have a trade for a straight soft winter wheat flour, milled in such a way as to make no middlings, but a little sharp stock between the flour and the feed, and which is run through an air purifier. It may be that in a case of this kind it will answer as well as a sieve machine. At least it will do this class of stock no harm.

The other type of this machine has the air returned under the sieve. I have tried this class of machine to my heart's content, and have always found them a step backwards, and a dismal failure. I care not who uses them, or of whatever construction; they will eventually be abandoned, and the quicker the better for the miller that uses them. I have taken the ordinary sieve purifier and blown into a Cyclone, and then returned the air under the sieve in pipes, constructed to distribute as evenly under the cloth as possible.

I have also extended the height of the ordinary sieve purifier, put in a dust collector and settling-chambers, divided the air over the sieve and carried it down and admitted it the full length of the sieve on each side. The result is always the same—middlings very poorly purified. But the worst feature of this system of purifying is the condition of the stock. Besides not being well purified the smooth rolls will not grind the stock as well nor as much of it, and the bolts will not bolt it as well; and the flour will not be as good; the mill will take more power to make a barrel of flour, and, in fact, the whole results are bad. This, of course, would be more apparent in a large mill having to compete in the world's markets, than in a smaller mill where the owners might persuade themselves for a time that they could do good work with a purifier system of this kind. Millers who have used this system and abandoned it probably have a better idea of the difference than millers who are still using

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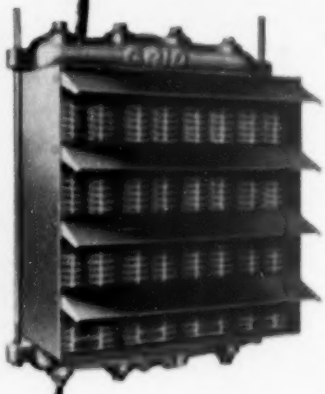

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it. So, I think, it will be with the milling engineers, as I see some others are just starting to use it. I predict that they will follow suit and abandon it after they get a few expensive lessons.

After building a large, fine mill fitted with this dust collector, the mill would be dirty; and this was what led me to return the air containing the impalpable dust under the sieve, thinking that the dust was so fine that it would pass through the middlings with the air and do no harm. But this air passing through the middlings deposited moisture and some dust, with the result described. That is enough to condemn it. Of course, we had a clean mill at the expense of results; but a dusty mill was the lesser of the two evils. But now there is no necessity for resorting to a scheme of this kind; as we have dust collectors that will catch the dust so close that, by a little use of the broom, it is no trouble to have a clean mill.

Experience teaches me that the best method of getting clean middlings is to use a good sieve purifier, a brush traveling crosswise, with a fan on top, blowing into a good dust collector. A miller need have no fear that a rig of this kind will not produce satisfactory results, if properly installed and taken care of. Anything in the shape of the return air current is doubtful, and, I believe, a step backward.

The English miller seems to be content to use neither the return air current nor the dust collector. He uses the ordinary sieve purifier with trays or nozzles over the silk, and close to it. These trays or nozzles shake the sieve. Over the sieve they have a slow-running fan that blows out into the mill without the use of the dust collector; the theory being that the dust-laden air expands as soon as it gets above the trays or nozzles, the dust drops onto the trays, and the motion of the sieve carries the stock or dust out of the machine. Of course, they get out some of the fluff and impurities with the air current, and a good separation on the cloth; but I have always thought that their purification was largely cloth separation, and not an air separation. In other words, we take out much more fluff and dust with our fans than they do, and should they speed up their fans to produce the same results as our American mills they would need a dust collector as well as we do. We have tried the slow-running fan and trays of many forms, and the results were invariably that the middlings are not clean; so that the trays are pulled out, and the fan speeded up, which calls for a dust collector. Then we have clean middlings. Our head millers demand that the sieve be clothed coarser than the

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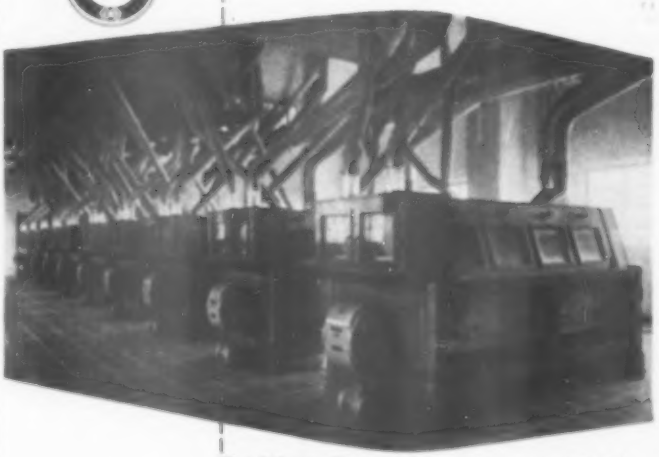

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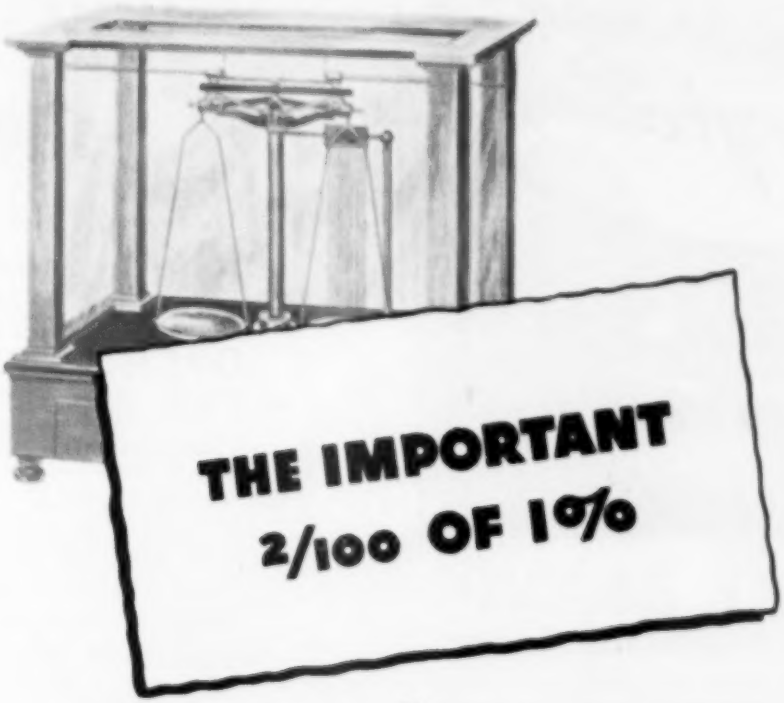

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grade of middlings going to it, then a strong air current to hold the middlings and keep the impurities dancing on top of the middlings, the finest going up to the fan, and the coarser impurities being, by the air and motion of the sieve, carried over the tail. This is what purifying is in our best American mills of today; and it is one of the points wherein we differ from the English millers.

I realize that some of our millers and mill-builders will take exception to this stand, as to purifiers, but the foregoing is from my experience, which has been probably much more extensive than that of a miller or mill-owner who has spent a lifetime in one mill.

Some time ago, in an article in a milling journal, an old and respected winter wheat miller told of his 50 years in the milling business, going through all the various changes of machinery and systems, and saying that he had at last put in a full line of the latest and most modern machines and system, such as corrugated and smooth rolls, etc., naming some machines that have just been placed on the market, and, to say the least, are somewhat experimental. He also named two types of reels that he had placed in his mills, and that many would call centrifugals. They are differential reels, and it would be hard to draw the line between them and centrifugals, unless it may be the speed at which they run. "No sieve purifiers," he said, "dust collectors, or centrifugal reels are used, as I have no use for them; their age of usefulness has passed."

It is pretty hard to understand how a man that has spent his life in the milling business could reach such a conclusion; for it is a fact that the very machines which he says have outlived their usefulness enter largely into the manufacture of flour in the largest and best mills in this country. I do not think any intelligent millers would for a moment think of building a large mill without sieve purifiers, dust collectors and centrifugals.

Objectives in Wheat Breeding

By R. I. Throckmorton

THERE is a great tendency for farmers to grow wheats that are productive to them, without consideration of the milling and baking qualities. There is also the tendency for millers to want only wheat types grown that provide the desired physical dough properties and baking qualities irrespective of whether or not such types bring returns that satisfy the farmer. The type and varieties of wheat millers and bakers want might do well for the farmers, particularly on yield per acre and test weight before farmers will plant them.

Editor's Note—The author is director of the Kansas Agricultural Experiment Station, Manhattan, and is an internationally recognized authority in the field of agronomy. The following article was adapted from the contents of a letter addressed to Jess B. Smith, president of the Kansas Wheat Improvement Assn., and outlines reasons why farmers, millers and others cannot always get the variety each group classes as "ideal."

The constant objective is to produce wheats that suit all interests, varieties that farmers like and will grow, which at the same time possess as nearly as possible the milling and baking qualities desired by millers and bakers. We feel we have had considerable success, but, we also feel we have only gotten well started; there is opportunity for greater improvement. It takes more time than any of us like.

The goals established for the wheat improvement breeding program may be found in our pamphlets reprinted from the 33rd Biennial Report of Kan-

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as State Board of Agriculture and may be summarized as follows:

1. To breed varieties that resist, tolerate, or escape environmental hazards and thereby reduce the risk involved in wheat production.

2. To select strains with more uniform and more suitable characteristics for marketing.

3. To develop higher yielding, higher testing varieties, thereby increasing the efficiency of production.

4. The foregoing objectives to be accomplished by breeding for:

a—Better milling and baking quality;

b—Resistance to plant diseases, insect damage, heat and cold, and for early maturity.

The departments of agronomy, entomology, botany, plant pathology, milling and baking cooperate each year to carry out these objectives by a thorough study and discussion of all old and new crosses. At Manhattan alone approximately 20 new crosses are made annually, not including crosses made for genetic study. The first seed (F_1) from these crosses is grown in the greenhouse or in the field singly spaced. The next generation (F_2) is space-planted two to three inches apart, using 200 or more plants. Thus at Manhattan alone, there are each year from 10,000 to 20,000 individual (F_3) plants in the works to study and classify.

An example of the type of plant selections that must be made can be illustrated by considering the progeny of a cross between Cheyenne and Chiefkan. The progeny vary from similarity to both parents to a combination of the two. Similar property differences occur for all other characteristics of the parent material, such as yield, test weight, winter hardiness, disease resistance, etc. This multitude of variable factors is the reason why the process of selecting, testing and determining the merits and demerits of new crosses is such a slow, time consuming and tedious process.

We have, however, several new crosses from parents such as Marquillo-Oro × Oro Tenmarq, Marquillo-Oro × Comanche, Kawvale-Marquillo × Kawvale-Tenmarq, and Marquillo-Oro × Pawnee, which show promise of having the milling and baking properties of Comanche, combined with good agronomic characteristics. The new promising crosses will be increased for seed stock and for pilot plant testing just as rapidly as possible. One or more of the crosses continuing to prove satisfactory, the objective and hope is that they will replace some of the Pawnee, Triumph and Wichita acreage with a Comanche type wheat insofar as milling and baking quality is concerned.

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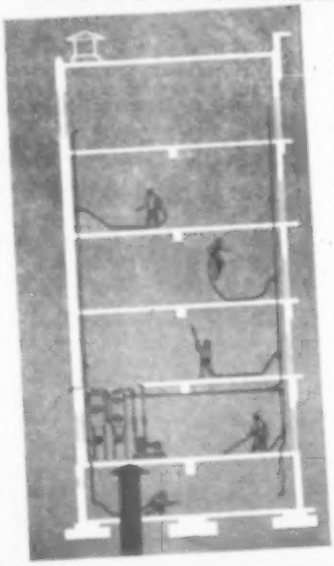

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Indentification of Insects in Grain

By Glen Romig
Preston-Shaffer Milling Co.

PROPER care of stored grain is very important when we consider that about 90% of the wheat marketed is used for human consumption. Therefore we should all take the responsibility of seeing that grain is placed in clean storage and kept free of insect infestation.

Once grain is infested it is almost impossible to remove all insect fragments from the kernels of grain. This belief is in the error. The dead insects are very brittle and break into hundreds of tiny fragments. These particles get into the crease and brush of the kernels and do not wash or sour off readily. The fragments are so small that it takes a microscope to identify them.

Also to be considered is the hidden infestation in grain that has been infested with insects. Hidden infestation is caused by insects that bore a tiny hole through the bran coat and lay their egg, then seal the hole with a gelatinous substance to protect the egg until it hatches into a tiny larva. The larva eats into the center of the kernels and enlarges the cavity as it grows, leaving the kernel a hollow shell when the adult insect emerges.

In this area we are troubled most with the granary weevil, cadelle beetle, bran bug, saw-toothed grain beetle and Mediterranean moth.

The granary weevil is reddish brown to almost black in color. It is about one-sixth of an inch long. It has six legs and a long snout. The females make small holes in the grain kernels and lay their eggs. Development from egg to adult requires about four weeks under favorable conditions. The adult may live for seven or eight months and the females lay from three to four hundred eggs during this period of time. This insect can live in cooler places and is found in elevator pits, boots and under bins as well as in the bins. It multiplies very rapidly in grain with a high moisture content.

The cadelle is a black beetle about one third of an inch long. It is a serious pest in mills, elevators and warehouses. It is one of the largest insects infesting stored grain and grain products. The larva is about three-fourths of an inch in length and is a dirty white in color. The adults live for more than a year under favorable conditions and the females lay several hundred eggs during this time. The adults and larva feed on broken kernels as well as ground feeds. This insect can live without food for long periods. The larva is also very destructive to wooden bins. It burrows into the woodwork in enormous numbers and remains there until the bin is refilled with grain.

The bran bug or confused beetle is a brown beetle about one sixth of an inch long. This beetle is abundant in all parts of the U.S. The adult insects may live for more than a year under favorable conditions. The females lay from four to five hundred eggs each, dropping them here and there in the grain, flour or other grain products. The eggs hatch into a small larva and crawl around freely in the grain or products. The development period from egg to adult is about four to six weeks under favorable conditions. The adults and larva feed on broken kernels and grain products.

The saw-toothed grain beetle is brown in color and about one tenth of an inch in length. Each side of the thorax has six tooth-like projections. The size of this insect makes it quite difficult to identify. The females lay from 45 to 200 eggs each. The eggs are dropped loosely in the grain or grain products. The development from egg to adult may take place in from three to four weeks under favorable conditions. These insects feed on cracked grain and grain products. The size of this insect makes it easy for it to crawl into cracks in the cribbed bins and spread through the grain storage.

The Mediterranean moth is a dirty

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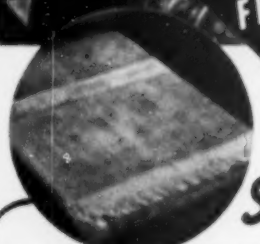

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In every mill routine laboratory work has piled up fast these past few years, with additional vitamin tests, sanitation sample, new feed analyses and the like. We can relieve the pressure in your laboratory by running those extra feed and sanitation samples *every* month. We can handle fats and fibers quickly and accurately. And microscopic studies are a specialty with us. Volume makes our service very economical.

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gray in color and the body is about one half inch in length with large filmy wings. It lays its eggs in accumulations of grain particles. In a few days the eggs hatch into larva or caterpillars. This larva begins spinning silken like threads making a matting of web. The larva passes through the pupa state in this webbing. When this insect is plentiful, elevator legs and spouts will soon become filled with web. The development period from egg to adult is about eight or nine weeks under favorable conditions. This moth is considered a mill pest, but often attacks grain with a high moisture content. When high moistured grain is infested with this moth it starts in the top of the bin and the larva work down spinning their web and matting the kernels together.

To combat infestation we must clean up all grain storage. Good housekeeping is very essential. All roofs must be kept in good condition so there will not be any leaks into the bins. Any wet moldy grain can be the starting place for infestation. Insects must have a certain amount of moisture to multiply rapidly. After infestation is started the insects create their own heat and moisture. Elevator boots and pits are a very likely place for infestation to start. All bins, spouts and boots should be cleaned and treated as soon as they are emptied. This will help to keep infestation from starting in the next grain put in this bin. Residual sprays should never be used in a bin unless the bin is completely empty and cleaned. Otherwise the grain could be contaminated. If the storage space is of the flat bottom construction, the ground underneath should be treated regularly as insects often live in any grain that has leaked through the floor and will crawl back up into the new grain as soon as it is put in the bin.

There are several methods of treating elevators and farm storage bins. This depends on the construction of the buildings. Good tight well constructed storage can be fumigated with poison gas. Poison gas must always be used by an experienced operator with the proper equipment. Poorly constructed storage space can be treated by fogging or spraying with a good contact or residual spray when the bins are empty. Contact spray must be sprayed on the insects to be effective. Residual spray remains effective on the surface for a period of time and is very effective on most insects. A certain amount of precaution should be taken using any kind of insecticide. The manufacturers' directions should be carefully read and followed at all times. Bulletins on insect control can be obtained from your County Agent's office, or from the U.S. Department of Agriculture.

Grain with a moisture content over 10% is likely to become infested in storage, unless it can be binned separate and turned until the moisture content is reduced below 9%. Grain received from the field with less than 9% moisture is seldom bothered with much infestation unless it is stored in infested storage bins. But one load of infested grian can infest the whole elevator in a very short time. Therefore, grain from farm storage should be carefully inspected before being accepted at the elevator. If any infestation is found the grain should be fumigated and stored separate to be sold for feed purposes. Or let one load of infested grain send several cars of grain down the chute tagged infested grain."

Wheat Production Costs Average $25 Acre in Indiana

The cost of producing an acre of wheat in southwestern Indiana varies from farm to farm, but an average cost of $25 an acre has been established for farms where no fertilizer or nitrogen is used and a cost of $35 an acre where heavy applications of complete fertilizer are made at seeding time and an adequate amount of nitrogen is used as a top dressing early in March.

Production costs include labor, tractor, seed, fertilizer, nitrogen, lime, machinery depreciation, land charge (taxes and interest), crop failures, and overhead including such items as buildings, insurance, fences and miscellaneous items. Harvesting costs include labor, tractor use, machinery depreciation, selling costs, overhead and miscellaneous items. Profit per acre with a 44.9 bu. yield at $2 bu. for wheat, less the $35 production costs amount to $54.80. The profit (less $75 production costs) from 28.1 bu. without fertilizer or nitrogen amounts to only $31.20.

Owing to higher level of fertility and to the high-yielding wheats used in the variety test demonstration and experiment, the average yield of 28.1 bu. harvested from unfertilized and unnitrated plots on one farm is 11.1 bu. higher than the 1949 average for the area. Before the release of Vigo in 1946, Goens, a soft red winter wheat, popular in the area, occupied 60-70% of the acreage. Goens ranked 13th in yield among the 18 wheats tested in 1,696 rod-rows in 8 different counties in 1950.

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The makers of Bagpak® Multiwall Paper Bags — which do so much to reduce packaging costs — have taken still another step to save you money. They have made the superior Bagpak bags available on a new and different type of pallet.

Note the legs of the pallet. They are made of sturdy, light-weight corrugated board, four layers thick. They permit the use of fork trucks from any direction. Handling is easier and storage more convenient.

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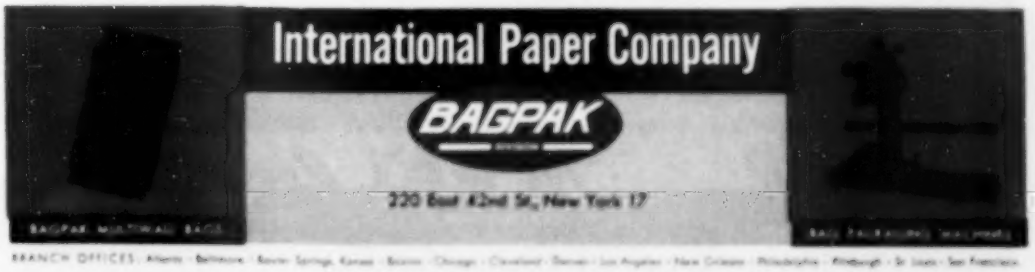

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Grain Storage, Texas Style

(Continued from page 14)

The job of getting the grain out of the boxcars and into the tanks at the lowest possible handling cost was solved by Warren F. Keller, production superintendent of the Harvest Queen mill.

The grain is unloaded from the boxcars in the conventional way with the use of two car pits and double power shovels. Bucket elevators carry the grain from the pits to two scale hoppers, each hopper having a capacity of one carload. After the grain is weighed out, a second set of elevator legs picks it up and discharges it into truck-loading bins.

A fleet of 12 trucks, equipped with 200-bu. grain boxes, haul the grain from the unloading installation to the tank farm. The trucks are filled by gravity from the loading bins.

The scale tanks and truck loading bins are equipped with Bindicators which are tied in with warning signals to prevent any overflow.

At the present time the two unloading pits are in operation 16 hours a day and handle from 20 to 24 carloads during the two 8-hour shifts. Unloading operations begin at 2 p.m. and continue until 6 a.m. The daytime shift is left open for moving rigs, servicing the trucks and other equipment, etc.

Grain Blown Into Tanks

All handling of the grain, after it is dumped into the trucks at the unloading installation, is done pneumatically with a Texas-size portable blower.

The loaded trucks are driven up on a portable steel ramp 16 ft. above grade and dumped into a hopper which sets above a rotary feed valve. The flow of the grain into the air stream is regulated by the rotary valve. The stream of air is generated by a Roots-Connerville blower delivering air at 4½ lb. pressure and at a velocity of 6,200 ft. per minute. About 2½ cubic feet of air is required per pound of grain handled.

The air pump is powered by a 200 h.p. electric motor and the pump, motor, transformers and switchgear are mounted on a large dual-wheeled trailer built of structural steel.

The blower rigs were designed by the Brady Conveyor Corp. of Chicago and each will handle a maximum of 6,000 bu. of grain an hour. This is equivalent to 30 200-bu. truckloads or a truckload each two minutes. That is about as fast as the trucks can be driven up on the unloading ramp, dumped and driven off.

The grain is fed into the air stream by the rotary feeder valve and conveyed in a 14-in. steel pipe to the tank being filled. Grain can be blown 400 ft. and it has been found that the tanks can be filled to capacity without any manual labor required in "trimming" the grain as the tank becomes nearly full. This is done by attaching deflecting nozzles to the discharge end of the pipe as it enters the tank.

There is very little breakage, if any, of the grain since it does not pass through the fan.

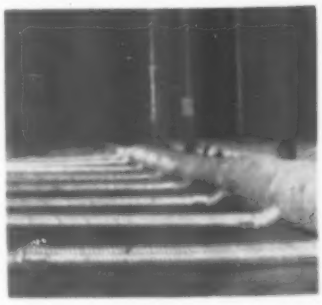
The blower rig which elevates the grain into the tank and the portable steel ramp can be located so that three or four tanks can be filled from one setup. All that is necessary is to move the delivery pipe from one tank to another within the group.

After a group of tanks is filled, the steel ramp is dismantled and set up at a new location. A tractor pulls the pump-and-motor rig on its trailer to the new location, the conveyor pipes are strung and the rig is ready for action again.

Electric power is used. Power lines were put up on the two tank farms and a flexible cable carries the current from outlet boxes on the power line poles to the transformers on the trailers. Floodlights mounted on the rig supply illumination for night operations.

It was necessary to build roadways on the tank farms that would stand up under the pounding of a constant stream of loaded trucks, pump rigs, etc. The company bought the necessary earth moving equipment and built its own roads. They are topped with gravel and crushed rock.

Two questions naturally arise in connection with storing grain in



The tanks are equipped with pipes, laid on the floor, for aerating the grain. The large trunk ducts extend through the center of the tank and smaller pipes extend to the edge. Two large fans pull the air through the grain mass, and into the perforated pipes.

THINGS WERE DIFFERENT IN 1881

when THE DAY COMPANY was founded

A typical grain elevator of that period.

A typical flour mill of that period.

● Sixty-nine years ago when The DAY Company first started designing and building dust control systems, things were much different than they are today. That was a long time ago, however . . .

It was . . . near the start of the Golden Era in milling . . . the period of great technological advancement when we changed from buhrstones to roller mills . . . adopted the middlings purifier . . . and first developed dust control systems.

It was . . . eleven years after the first middlings purifier was built and placed in the Washburn mill at Minneapolis.

It was . . . five years after the first crude roller mills were placed in service.

It was . . . three years after millers first organized the Millers National Association.

It was . . . three years after the great dust explosion and fire in the Washburn "A" mill in Minneapolis. This catastrophe destroyed not only the Washburn "A" mill but also the Diamond, the Humboldt, the Zenith, the Galaxy and the Pettit-Robinson mills.

DAY *Experience* CAN SOLVE YOUR DUST CONTROL PROBLEMS

The experience gained by The DAY Company in engineering, manufacturing and installing dust control systems for mills and elevators since 1881 is of great importance to you. It means that when you call upon DAY, you benefit from that experience and the vast amount of knowledge gained over more than 69 years.

No other dust control manufacturer can even approach DAY's long experience in this specialized field. Regardless of your dust problems, DAY can provide an effective and economical solution.

For engineering assistance and cost estimates, *Write-to-DAY*.

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- There is *another* way to mature your flour. It is the Forster Mel-O-Rite system and it is effective, safe and simple.
- Mel-O-Rite has been tested and proved. A number of millers are using the process successfully.
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- Mel-O-Rite is less expensive than other maturing systems. It will save you money in bleaching and maturing.

We would like to explain the Forster Mel-O-Rite system. It will cost you nothing to listen. We will present a complete demonstration on request. All inquiries will be treated confidentially.

•FORSTER CHEMICAL CO., WICHITA 12, KANSAS

Complete Flour Maturing and Bleaching Service

tanks of the size being used. The questions: How is the grain being kept in condition during storage? How will the grain be removed from the tanks?

Novel Ventilating System

Provision is made for aerating the grain with a portable fan ventilating rig. Air pipes are laid on the floor of each tank.

Two parallel main pipes are installed through the diameter of the tank. They are 30 in. in diameter, and are reduced by 6-in. steps at intervals and are 12 in. in diameter at the end.

From the leader pipes, laterals are strung at 10-ft. intervals. The laterals, 8 in. in diameter, extend to the perimeter of the tank. All pipes have a series of four ¼-in. holes at 1-foot intervals through the length of the pipe. The pipes are laid so that the holes are on the bottom next to the floor.

The ends of the leader pipes are connected to ducts to the intake or suction side of the ventilating fans. Air is drawn through the grain mass into the laterals and leader pipes and, when the grain is being aerated, the exhaust is discharged into the atmosphere.

Air is fed in at the top of the tank through a series of 3-in. openings spaced at 6-ft. intervals around the top of the tank immediately below the roof line. The openings are standard 3-in. elbows and are capped when the grain is being fumigated.

A 12-in. turbine fan mounted at the apex of the conical steel roof exhausts the air from the top of the grain. The temperature of the air between the grain and the roof is no higher than the temperature of the air outside the tank.

The temperature of the grain at varying depths is measured with an electric thermocouple device which is plunged into the grain from the top of the tank. Periodic tests are made to determine whether "hot spots" are developing. The moisture content of the grain is measured at the time the grain is put into the tanks.

The ventilating system will make it possible to dissipate any heat by drawing cool air through the mass.

New Idea for Grain Fumigation

The grain is fumigated by capping the 3-in. air inlets around the top of the tank, closing and sealing the exhaust fan opening at the apex of the room and closing other openings where air might be drawn in on top or forced out at the bottom.

The exhaust openings of the ventilating fans are connected through a manifold to a 36-in. duct which leads to the top of the tank in preparation for fumigation. This makes a recirculating system by forcing air in over the top of the grain and withdrawing it from the bottom.

The fans are operated for a sufficient time to allow the air circulation to be established. The fumigating gas is then introduced into the intake duct of the fan and is carried up over the top of the grain. Air circulation is maintained for about 30 minutes after the gas is introduced to obtain complete penetration of the gas.

Dr. R. T. Cotton, director of the Manhattan, Kan., field laboratory, Bureau of Entomology and Plant Quarantine, and H. H. Walkden, in charge of the bureau's stored grain project at Hutchinson, Kansas, were present to observe the techniques and results obtained when the first tank of grain was fumigated. Test cages containing live insects were put into the grain through special openings in the roof of the tank. The cages were pushed into the grain mass at varying locations and depths.

100% Insect Kill Obtained

The cages were withdrawn from the grain at 8-, 12-, and 24-hour intervals after the fumigation and a 100% kill was obtained. Samples of the grain were also withdrawn from the tank to determine the amount of bromine residue and to test the germination. Methyl bromide was the fumigant used.

The aerating and fumigating system was suggested by T. F. Winburn, manager of the Industrial Fumigant Co., Kansas City. Mr. Winburn and M. F. Buckley of the Industrial concern supervised the initial fumigation. John Peterson, Dow Chemical Co., Midland, Mich., assisted with the project.

After the gas has remained in the tank for a sufficient time to insure 100% kill, the exhaust duct is disconnected from the tank and the fans are started up. The port holes and other openings at the top of the tank are opened and air is pulled through the grain until all the gas has been washed out.

The aerating fans, capable of developing 12 in. water gauge pressure, are also mounted on a portable rig which can be towed from tank to tank. The rig consists of two fans, each driven by 25 h.p. motors.

System Reversed for Unloading

The tanks will be emptied simply by putting the loading system in reverse, so to speak. Unloading suction pipes were installed in each of the tanks. The hopper is located on the floor in the center of the tank and is equipped with a nonclogging valve. It is believed that about one half of the grain can be removed before it becomes necessary to attach two flexible hose pick-up attachments to the suction line.

The grain will be taken out of the air stream by a cyclone collector

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Bakers know that good baking begins with the flour.

In self-rising flours, Columbia Sodium Bicarbonate meets your screen requirements for desired baking performance. Columbia "Bicarb" is quality produced in a variety of sieve specifications, thus providing precise screen sizes for your individual application.

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Put Columbia Flour Blend to your test. You'll be very pleased with the results.

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PITTSBURGH PLATE GLASS COMPANY

which will discharge into a hopper mounted above grade. Trucks will be driven under the elevated hopper and loaded. The trucks will then haul the grain to the railroad siding and either air or gravity will be used to load the cars out.

The car loading setup has not been built. The Harvest Queen people feel that solving that problem will be easy, after having solved the problems of unloading the cars and loading the tanks. And, too, Texans do not seem to worry about a little problem of getting 10 million bushels of grain out of oil tanks and into boxcars. That is just about an average Texas-size job.

Know Your Loads When You Purchase Power Equipment

WHEN applying power-transmission equipment — flat belts, V-belts, chains, gears, flexible couplings or other devices—don't overlook the kind of load you are going to drive. Too often not understanding the load's power requirements causes trouble: (1) Connection between the motor and its load is expensive to maintain. (2) Production is below that expected. But knowing the load and selecting the drive accordingly will avoid these costly experiences.

Undersized Equipment—A desire to save on original cost is often cause for not providing power-transmission equipment of ample capacity. This practice is invariably paid for in high maintenance cost and production loss. It is folly to invest thousands of dollars in machines and motors, and then skimp on equipment cost to connect the two. Machine, motor and their connection form a production unit, and all parts must be ample for an efficient, economical job.

It is poor engineering to skimp on drive capacity. In fact, it is generally good business to install mechanical power transmission larger than the job requires. A drive that has ample capacity for the load under all conditions pays large dividends in long, trouble-free service and increased production. Then if the driven machine is called on to work heavier material than normal, ample power is available to take the load.

Machine Loads—Many machines require low starting torque and need constant power input when they are running. These units are comparatively easy to power. If you know what the running load will be, select motor and power transmission large enough for it and you should have no trouble.—From the Bulletin of the Power Transmission Council.

Fertilizer Pays Dividends

Fifty-four wheat test plots in southwestern Indiana which were fertilized and nitrated returned an average yield of 44.9 bu., 16.8 bu. larger than the average returns from the 54 plots receiving no fertilizer and no nitrogen, reports H. R. Lathrope, extension agronomist at Purdue University. These plots produced an average of 28.1 bu. an acre. One half of the fall application of fertilizer, amounting to $6 was charged to wheat and the balance to legumes. The nitrogen top dressing cost was charged to wheat. The increased net profit return (less the $10 for fertilizer and nitrogen) totaled to $22.60, with the price of wheat figured at $2 bu.

Selection of a Test for Evaluating Bread Flours

The cereal chemist acting for the bread bakery regards flour as a raw material, whereas his colleague serving a mill—to whom wheat is the raw material—looks upon flour as the finished product. Nevertheless, they arrive at their assessments of a flour by performing the same analytical tests and supplementing the data thus obtained by an evaluation of the physical properties of a dough made from the flour.

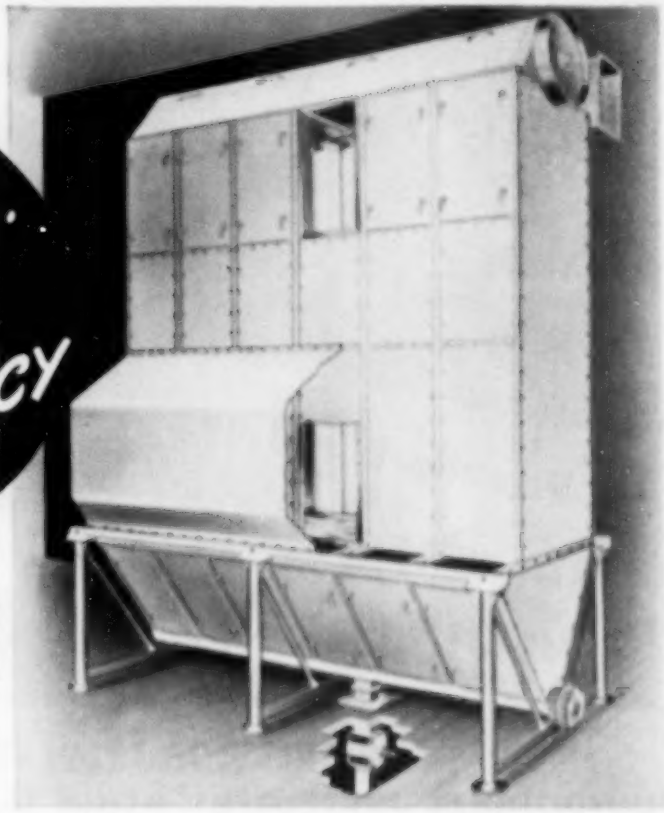
Dough properties can be assessed by the use of specially devised mechanical instruments or by means of a manually operated baking test, and both these methods are employed in cereal laboratories for the evaluation of flours.

These two types of procedure are also available for the evaluation of wheats and are in fact used for this purpose. They should not, however, be regarded as invariably interchangeable; each possesses advantages and disadvantages, and which is to be preferred depends upon not only the material under examination but the purposes for which that material is to be used and the information required from the test.

The following article, written by the science editor of Milling, British milling industry journal (and reprinted here from that journal) discusses the circumstances which decide whether the choice should be a mechanical dough test or a baking test.

The Mill Chemist's Problem

Since the mill chemist is called upon to assess the protein character-



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Simon Suction Filter Dust Collector

Dust laden air that escapes to the atmosphere causes both a nuisance and a waste of valuable stock. Now, this mill problem is effectively solved with the Simon Suction Filter Dust Collector. This self-contained, all metal unit needs no accessory equipment except a fan and connecting ducts. Dust is collected at practically 100% efficiency, permitting air to be blown out of the flour mill without costly loss of stock, or into the building without risk of dusty atmosphere.

OTHER ADVANTAGES: Cleaned air from collector can be returned to mill to save heat in winter, and blown to outside in summer to control humidity • Stops the dust nuisance • Proven by years of experience throughout the world • Streamlined ALL METAL design with minimum ledges and dead spots • Minimum maintenance cost • Low power—1 HP to operate 12 section unit • Operates under suction, eliminating dust leaks.

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istics of both wheat and flour, he finds need to test two classes of flour—commercial flours and flours produced by milling small samples of wheat upon a laboratory mill. The bakery chemist, however, is concerned only with commercial flours, although his interest in these, like that of the mill chemist, is not restricted to bread flours. A problem which faces the mill chemist but not the bakery chemist, therefore, is the choice of a method for the evaluation of the dough properties of laboratory milled flour. As has been mentioned earlier, however, the choice of a testing method must be influenced not only by the nature of the material to be tested, but by the information required from the test. Since the laboratory milled flours which the mill chemist tests represent a stage in his process of evaluating wheats, his selection of a testing method must take into account the guidance which is sought from a laboratory report upon a wheat.

A wheat report will, of course, reveal the moisture content, the diastatic activity, and the protein content of the grain under test, but it should also provide information upon the nature of the protein which is present. The reason why this latter aspect is of importance is that the physical properties of the protein of a wheat have a great influence upon the baking quality of a flour produced from that wheat. It does not follow, however, that the best method of assessing the protein characteristics of a wheat is by subjecting the flour milled from it in the laboratory to a baking test. Such a test would reveal the nature of the wheat protein after it had been subjected in the form of an individual flour to the action of a yeast fermentation in the absence of chemical treatment. In practice, however, the wheat protein in question will be blended with the proteins of other wheats, and the flour containing them will be subjected to chemical treatment which considerably modifies the properties of these proteins.

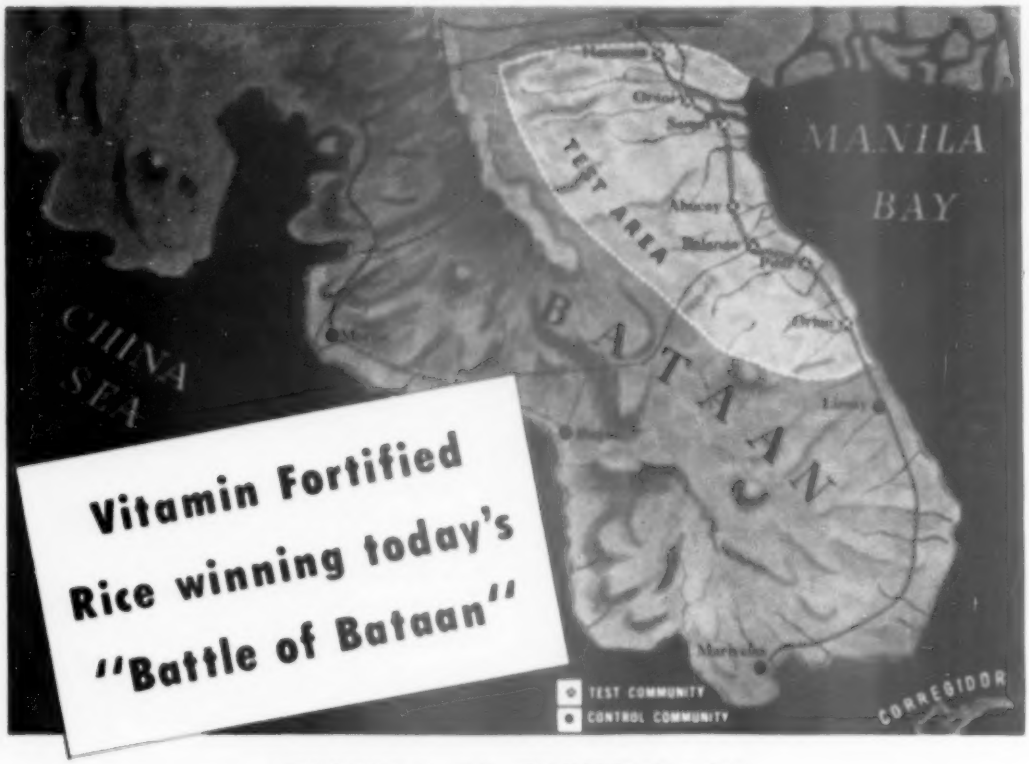
Evaluation by Dough Testing

In view of these considerations, it is our confirmed belief that when wheats are being evaluated, the laboratory milled flours should be tested not by baking but by means of a reliable dough testing instrument. In other words, the test should be one which will provide a measure of the inherent protein characteristics of the wheat rather than a procedure which tests these properties after they have been subjected to the influence of conditions quite different from those which they will meet commercially. A knowledge of the quality of the protein with which he is starting will give the miller the guidance he requires, because his experience tells him what allowance to make for the weakening effect of fermentation on the one hand and the strengthening effect of chemical treatment on the other.

The data furnished by the dough testing instrument should enable the quality of the protein to be stated in good detail. It is not enough that the miller be informed of the "strength" of the protein; he needs to be advised in addition about its stability, its elasticity and its extensibility. Furthermore, the test should reveal how these individual physical properties stand in relation to one another, that is the balance which exists between the various characteristics. This latter information is particularly important because it throws considerable light on the blending potentialities of a wheat. For example, a wheat with a protein which is markedly stable but poor in stretching power may be quite unsatisfactory in baking quality on its own, but it could yield a reasonable flour if blended with a wheat having a protein of poor stability but good distensibility; another wheat which, on its own, would be of little value.

Blending Information Needed

Detailed information of the type which portrays the blending potentialities of a wheat is not obtainable through the medium of a baking test applied to a laboratory milled flour. In the first place, such a test does not permit the various physical properties to be reliably evaluated on a numerical basis. Secondly, however skilled and experienced the test baker, he is not able to guarantee that his manual assessment of one property has been entirely uninfluenced by any other physical attribute. Similar criticisms, however, can be applied to some dough testing instruments, which means that the replacement of the baking test by a mechanical dough test in the assessment of wheats is not in itself a guarantee of more detailed information or of numerically expressed results. If a wheat report is to provide the maximum guidance on the blending and baking value of a wheat, the protein characteristics should have been investigated, not only by a dough testing instrument, but by an instrument of a suitable type. Some instruments which provide an overall picture of dough properties, but the records of which do not lend themselves to numerical expression, may be excellent for certain purposes but they are not suitable for wheat testing.



Vitamin Fortified Rice winning today's "Battle of Bataan"

RESULTS OF TREMENDOUS NUTRITIONAL EXPERIMENT USING VITAMIN ENRICHMENT

★ Symptoms of 2nd most fatal disease reduced 70%

★ Beriberi deaths steadily falling

In an experiment in the Philippines now involving over 90,000 persons, conducted with the approval of the Philippine government and medical associations, and in which Hoffmann-La Roche is proudly cooperating, remarkable health benefits from rice enrichment have been demonstrated. This is reported by Juan Salcedo, Jr., M.D., M.A., Director of Nutrition, Institute of Nutrition, Manila, P.I.

With rice the principal food, and beriberi the No. 2 cause of death, this new "Battle of Bataan" was planned and waged to determine whether enrichment of rice would reduce the incidence of beriberi. Bataan Province was selected because of its high beriberi mortality and because rice traffic could be readily controlled there. (Early investigation showed enriched rice completely satisfactory in taste, color, odor, palatability and digestibility.)

*"There are indications from raw data available from the present clinical beriberi resurvey that the beriberi incidence has been reduced by 70%."**

Beriberi mortality rates have also steadily dropped in the "enriched rice" area without significant change in the control area.

★ Infantile beriberi virtually eliminated

This dramatic and specific evidence of the benefits of vitamin enrichment should have a vital effect in improving the health of peoples all over the world.

WHAT THIS MEANS TO YOU

While this experiment concerned white rice, it proves the benefits to public health through enriching white bread and rolls, family white flour, and other processed cereals. Any miller of wheat, rice, or corn—any baker—any macaroni and noodle manufacturer, who is not now regularly enriching his products may well ask himself if he can any longer afford to withhold such extensive health benefits from his share of the consuming markets.

*Quotations from latest of published non-jet medical reports. (Can be reprinted.)

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Why, man, a s-u-r-r-r-e thing that you can't make money by givin' flour away . . . and this Forster Super Flexible Duster is a v-e-r-r-r-y thrifty machine. It makes it possible to get greater extraction of clear flour . . . extra money in your pocket. And, it's a constant thing, too, not affected by the wearin' of brushes.

It's a real penny-pincher in operation . . . it's so economical that it takes only about half the power requirement of ordinary machines . . . maintenance expense is only a v-e-r-r-r-y small fraction of that expected on the brush type machines. But then you can tell by now that this is no ordinary machine we're talkin' about.

The Forster Super-Flexible Duster is a cannily designed machine . . . designed so there are no places for infestation. Ah, man, . . . why this machine eliminates the mule drive, thereby savin' on the amount of valuable floor space required. And, it has the flexible feature which enables the miller to recover as much of the stock as he desires.

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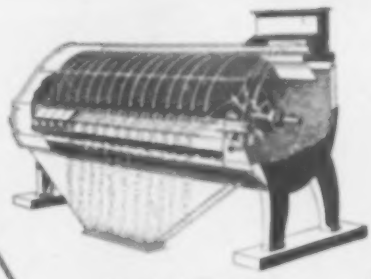
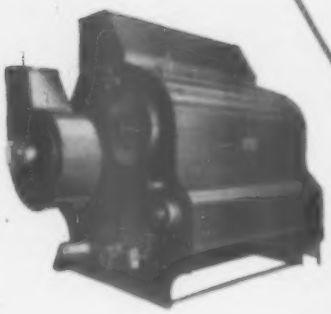


Carter Disc-Seed Separator
Length Separation



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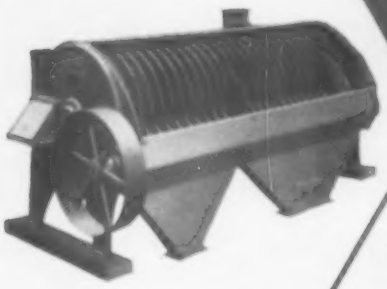
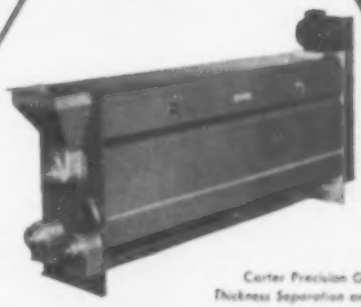
Hart-Carter grain cleaning machines provide the right type of separation in the right place — balanced cleaning. Thorough cleaning is necessary and profitable; over-cleaning is wasteful and expensive. Hart-Carter machines combine efficiency with economy of operation . . . capacity with compactness. In the extensive Hart-Carter line there are machines to fit your specific requirements. Write for complete information today.



Carter Disc-Oat Separator
Length Separation



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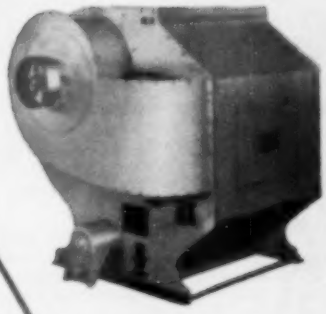

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